

Neudorf Moutere Pinot Gris 2018

Dry | Sophisticated | Spicy

Moutere Clay Gravels | Low Cropping | Hand Harvested | Wild Ferment | 30% Old Barrel Ferment | Partial MLF | Unfined Vegan

“Dry, but certainly not austere, pinot gris with green apple, toast and cashew nut flavours. The wine has an appealing weight and almost chewy mouth-feel plus a lingering finish. 93 Points, Four & Half Stars.”

Bob Campbell MW, NZ, 2017 Vintage

Illusory is the word. It is dry and yet the nose is generous, the palate is plump and rich.

Elegant, sculptured and sophisticated. I've just had a glass with a slice of white vein sheep cheese from our neighbours in Neudorf Road – Thorvald. The wine supports and caresses the little salty, mould notes. It is a simple match but brilliant.

Wild yeast ferment offers fleshiness and total drinkability. We do feel Pinot Gris can be overlooked because of an undefined snobbishness. It is a fine wine and revered in Alsace.

Earlier this year the Neudorf Moutere Pinot Gris 2017 was one of only four Pinot Gris selected for the Fine Wines of New Zealand with the six Master of Wines commenting: *“Distinctive and delicious wine with a focussed and immediate varietal core of aromas of lemon, lanolin and a mineral flint note. On the palate even, balanced, lengthy and pristine.”*

Interesting they used the word lanolin – a note often found in sheep's cheese. It all makes sense.


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“Fragrant, soft white spices, white fleshed tree fruits, floral moments, a whisper of ginger and light beer with a stony almost flinty mineral message. Dry on the palate with flavours described above harmonising, lively acidity, gentle oak spice note, honeysuckle and plenty of energy. A gentle creamy texture and youthful tension across the palate. Balanced and well made. 94 Points.”

Cameron Douglas MS, NZ, 2017 Vintage

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Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere; Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Gris
Clonal Selection:	457, 2/15, 7A, Mission
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A season to be remembered for extremes - a record hot and dry spring followed by a warm summer that featured sporadic rain events, resulting in a challenging harvest. Surprisingly, wines physiologically ripe at lower sugars with a graceful poise and approachability.

Winemaking Detail

Harvest:	21st & 3rd April 2018
Harvest Analysis:	20.5 -21.8 brix, 3.25 - 3.52 pH, 8.2 – 8.3 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	70% stainless steel, 30% Puncheons (neutral)
Malolactic:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	20th -21st November 2018
Bottling Analysis:	13.5% Alc; 3.40 pH; 6.3 g/L TA; 2.0 g/L Residual Sugar