

# Neudorf Moutere Pinot Gris 2019

Sophisticated | Cohesive | Orange Blossom

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

*"Intense, bright-fruited nose that promises more on the palate than simple spiciness. Quite substantial and serious for a New Zealand Pinot Gris. This wine has lots to give and reminds me more of a good, dry Alsace version than anything Italian. Quite a peacock's tail on the end. Superior."*

Jancis Robinson MW, UK

There is a gin made in the Outer Hebrides of Scotland, distilled with an aromatic sugar kelp... these sweet marine notes bring to mind Neudorf Moutere Pinot Gris 2019.

Subtle sea notes combined with sophisticated fruit. Classical white florals lingering on the nose and notes of pear blossom.

This is an elegant, mineral Gris. Mouth filling and generous, with acidity to keep the wine in check. Complex and serious but it but not uninviting.

A wine to be indulged with a soft sheep cheese and good conversation in the warmth of the dying sun.

NB: Earlier this year the Neudorf Moutere Pinot Gris 2018 was one of only four Pinot Gris selected for the Fine Wines of New Zealand.



*"This pure fruited wine has a lot to offer with balance, weight, fruit, spice and generosity all evenly paced through the wine, quite complex and definitely fine. Lengthy finish, youthful and rewarding."*

Cameron Douglas MS, NZ

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## Vineyard Detail

Vineyards:	Neudorf Home 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:	This will be remembered as an extreme season, not only in terms of temperature and rainfall (lack of) but with events such as forest fires and water shortages. Strangely, fruit composition was excellent, not over ripe as one might expect, and as result we see wines that have a density but also a refinement

## Winemaking Detail

Harvest:	11th March 2019
Harvest Analysis:	21.4, 3.19 pH, 7.2 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:	21st November 2019
Bottling Analysis:	13.5% Alc; 3.22 pH; 5.7 g/L TA; 6.0 g/L Residual Sugar
Cases Bottled:	213