



NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



Moutere Pinot Noir 2011

A serious pinot. Vintage 2011 has produced a classic Moutere Pinot Noir, rich and textural. Natural Yeast. 100% barrel fermentation

"A lovely mix of red and black cherry fruits with some sappy, savoury, spicy notes and nice texture. There's some non-fruit complexity and a bit of tannin, so may age really well"

Jamie Goode. The Wine Anorak, UK.

"Still very youthful, the 2011 is powerful, dense and complex. Deeply coloured, it is sturdy (14.5 per cent alcohol), with highly concentrated plum, cherry and spice flavours, good tannin backbone, and a very savoury, long finish." Five stars. Super Classic. Michael Cooper Wine Reviews.

Muscular and textured, with fine tannins and taut acidity supporting a sweet fruit core. The bouquet is tightly bound and concentrated with ethereal aromas of ripe black cherry and berry fruits, black plums, lifted violet florals, visceral notes and late summer grass.

The palate retains proportion and elegance, though the extraction, depth and density are significant. Rich, sweet nuances of spices, oak and iron emerge along with a growing presence and texture.

Neudorf Pinot Noirs are built to age. Tim feels it has to do with the tension generated from our clay gravel soils and cool sunny climate.

14.5% alc.

MOUTERE PINOT NOIR 2011

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere Pomona Vineyard, Moutere
Variety:	100% Pinot Noir
Vine Age	14 – 32 years
Clonal Selection:	5, 10/5, 667, 777, 113. Abel
Hand Harvested:	100%
Soil Type:	Moutere clay gravels
Vintage Detail:	A successful flowering due a warm spring followed by early summer rains. A big cropping year but for the most part summer was hot and long followed by a long dry autumn. This aided ripening and ensured crops were disease free.

Winemaking Detail

Harvest:	17 th March – 1 st April 2011
Harvest Analysis:	23.7 – 24.2 brix, 3.31 – 3.52 pH, 7.1 – 7.9 g/L
Processing:	All fruit chilled, sorted and 100% destemmed
Fermentation:	100% indigenous yeast.
Fermentation Vessel:	100% open top fermentation – <i>peak temperature of 32 C</i>
Cap Management	Hand plunge (<i>pigeage</i>) 3 times daily
Oak Management	100% French Oak – 29% new
Maturation	12 months before being racked to blend. Followed by 4 months, on fine lees, in stainless steel tank
Malolatic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	19 th July 2013
Bottling Analysis:	14.5% Alc 3.69 pH 5.7 g/L TA Dry
Cases Bottled:	749

