

Neudorf Moutere Pinot Noir 2012

Wild Yeast, Unfined, Unfiltered

Wood Smoke | Chocolate | Crushed Berries

“Rich and concentrated wine with layers of flavours including dark cherry, berry, anise and oak. An impressive wine with depth and complexity that needs a few years to reveal it’s full potential. It has quite firm tannins at this stage. 96/100 FIVE STARS” Bob Campbell MW

This is the first vintage of Moutere Pinot Noir we’ve held back for three years in bottle before release. 2012 was such a year – it was always going to be a wine that displayed great density and raw power, largely due to the small crop and marvellous Indian summer of vintage 2012.

The 2012 Neudorf Moutere Pinot Noir is one of our greatest wines. We regard our Neudorf Moutere Pinot Noir as a wine of pedigree, a wine of personality, and a wine that rewards patience. We felt it important to present the wine when it approached its sweet spot. The time is now.

Christmas Day aromas from the Northern Hemisphere – wood smoke, chocolate, crushed berries and the spice. This rather romantic tasting note seems to bring together the complexity and pleasure of the wine. It signals celebration and familiarity.

Structurally the wine has serious “torque” and belongs firmly in the Moutere stable. A wine with current appeal and the promise of a secured future.

Great Pinot is about flow – the wine moves across the palate with ease and leaves a final flourish which lingers. This enticing palate is framed by subtly integrated tannins which provide a structure to contain the exuberant fruit notes. All very seductive.



NEUDORF
VINEYARDS



“This is consistently one of the most distinctive and complex pinot noir wines made in New Zealand. Smoldering, broody pinot has plenty on offer and marries character-laden fruit with impressive structure. This is quite a wine. 96/100”
Nick Stock for James Suckling

Neudorf Moutere Pinot Noir 2012

Vineyard Detail

Vineyards:	Neudorf Home Block and Pomona Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Vine Age:	15 – 33 years
Clonal Selection:	5, 10/5, 667, 777, 113, Abel
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	The 2012 season produced a small crop due to the inclement spring weather. A late, dry Indian summer followed producing fruit with great concentration and fine acidity

Winemaking Detail

Harvest:	10th April – 1st May 2012
Harvest Analysis:	22.9 – 24.7 brix, 3.19 – 3.43 pH
Processing:	All fruit chilled, sorted and 100% destemmed
Fermentation:	100% wild yeast
Fermentation Vessel:	100% open top fermentation – peak temperature of 32 C
Cap Management:	Hand plunge (pigeage) 3 times daily
Oak Management:	100% French Oak – 23% new
Maturation:	12 months before being racked to blend, followed by 4 months on fine lees in stainless steel tank
Malolactic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	11th July 2013
Bottling Analysis:	13.5% Alc, 3.72 pH, 5.5 g/L TA, Dry
Cases Bottled:	614