

Neudorf Moutere Pinot Noir 2014

Wild Yeast, Unfined, Unfiltered

Precise | Liquorice | Structure

"Pale ruby. Definitely earthier nose than all the Marlborough wines I have been tasting. Very juicy yet with lots of grainy tannins and depth. Serious wine." Jancis Robinson MW

"Poised. Elegant, crushed velvet in vivid shimmering notes of red and purple. 96/100" Anne Krebiehl MW UK

Neudorf Moutere Pinot has a long and celebrated record of excellence but this wine, this vintage, under winemaker Todd Stevens shows an ethereal beauty which lifts its head above the crowd. Elegant. Understated. Precise. Flow and purpose are evident without becoming overt.

The hand of the winemaker is invisible yet it retains the trademark Neudorf structure. The wine shows juicy acidity, so often the forgotten hallmark of great Pinot Noir.

Succulent with some lovely savoury notes with a touch a liquorice and dried florals. The oak is simply part of the wine and offers gentle support without interfering with the final push of the fruit across the palate.

"Mineral and ripe, light red fruit led bouquet, silty, stony soils, smoke and spices oak, definitive complexity. 94/100"
Cameron Douglas MS for Decanter Magazine



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"Deeply spicy, darker fruits and earthy notes are matched with a handy, sappy thread. Lots of aromatic layers here. The palate's unashamedly built on clay-driven tannins. Reliably shaped and building through to the finish. All darker cherries here. 94/100" Nick Stock for jamesuckling.com

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Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere – Single Vineyard
Variety:	100% Pinot Noir
Vine Age:	16 – 22 years
Clonal Selection:	777, 5, 667, 115, 114, Abel
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A moderate winter followed by a warm spring and dry summer produced one of the earliest vintages on record. Fruit was harvested under excellent conditions and we see wines with great textural character and poise.

Winemaking Detail

Harvest:	28th – 31st March 2014
Harvest Analysis:	23.8 – 24.5 brix, 3.36 – 3.42 pH
Processing:	All fruit chilled, sorted and mostly destemmed; small % whole bunch
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 – 22% 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:	10th July 2015
Bottling Analysis:	14.0% Alc, 3.70 pH, 5.0 g/L TA, Dry
Cases Bottled:	421