

Neudorf Moutere Pinot Noir 2015

Wild Yeast, Unfined, Unfiltered

Fragrant | Refreshing | Expressive

"A very savoury wine that has a really settled feel to it. It's immensely fresh, and there's a darkly spicy and undergrowthy layer with very crisply cut tannins on the palate. Silky core of dark cherry fruits. Assertive acidity holds together the tannins, which have polished, smooth appeal. 94 Points." Nick Stock for James Suckling

Neudorf Moutere Pinot Noir has a reputation for elegance and ageability. This vintage continues the evolution under winemaker Todd Stevens. It's fragrant; expressing plums, exotic spice, cracked pepper, Horopito for kiwis, brambles, mānuka bark and wood smoke. It's rich but not overblown. The tannins are finely tuned and chiselled creating a wine which is groomed and precise.

The Pinot Noir story in New Zealand has been changing as vine age takes hold and we celebrate Pinot of true beauty and restraint. We seek a melange of perfectly integrated flavours. In the Moutere we are happy to see Pinots with a refreshing, juicy acidity. Definitely deserving breast of duck, rack of lamb or grilled mushroom.

Cellar with absolute confidence.

"Quite complex and loads of texture with a mineral acid line that along with flavours of ripe citrus and stone fruit, build complexity and a lengthy finish. Balanced and well made. 95 Points." Cameron Douglas MS


NEUDORF
VINEYARDS



"Elegant pinot noir with bright cherry, rose petal, mineral, raspberry and spicy oak flavours. A high energy wine, with impressive purity and power delivered with great subtlety. Long and linear. Easy to love now but with good cellaring potential. 96 Points." Bob Campbell MW

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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
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A moderately sized harvest where the vagaries earlier in the season where outweighed by a “classic” ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

Winemaking Detail

Harvest:	17th & 25th March, 5th April 2015
Harvest Analysis:	23.5– 24.4 brix, 3.12 – 3.28 pH, 6.0 – 6.3 g/L T.A
Processing:	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) 2 times daily
Oak Management:	100% French Oak – 25% new
Maturation:	12 months in oak then blended to stainless steel tank for 4 months.
Malolactic:	100%
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	8th July 2016
Bottling Analysis:	13.5% Alc; 3.64 pH; 5.1 g/L TA; Dry
Cases Bottled:	401