

# Neudorf Moutere Pinot Noir 2016

Organically Grown, Single Vineyard, Wild Yeast, Unfined, Unfiltered

Poised | Charismatic | Sculptured

*"The nose is really quite intense and sweet, and then the palate is beautifully lifted, refreshing and transparent. Great poise. Lovely stuff! Already drinking well... This would be great with fish."* Jancis Robinson MW

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.

*"Attractive, spiced berry and biscuit aromas with an array of sweetly fragrant red flowers and red cherries. The palate is lively, juicy and fresh and delivers an exceptionally elegant and focused array of typical pinot-noir fruit in an approachable, elegant mode. 94 Points."*

Nick Stock for James Suckling

*"Attractively-scented pinot noir with a mix of fruit (plum, cherry and dark berry), savoury (fresh herb) and floral (violet) flavours. An elegant, tightly-structured wine with a backbone of fine, drying tannins that should promote good cellaring potential."* Bob Campbell MW



NEUDORF  
VINEYARDS



# Neudorf Moutere Pinot Noir 2016

## Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere – Single Vineyard
Variety:	100% Pinot Noir
Clonal Selection:	777, 5
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	Will be remembered as an atypical growing season. Difficult to interpret, but provided wines physiologically ripe at lower sugars and moderate acidity. They will be remembered as wines of elegance, rather svelte in stature, and approachable.

## Winemaking Detail

Harvest:	5th & 6th April 2016
Harvest Analysis:	23.3 – 23.8 brix, 3.48 pH, 5.6 – 6.6 g/L T.A
Processing:	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) 2 times daily
Oak Management:	100% French Oak – 15% new
Maturation:	11 months in oak, blended to stainless steel tank for 4 months.
Malolactic:	100% natural spring malo
Fining:	None
Filtration:	None

## Technical Detail

Bottling Date:	11th July 2017
Bottling Analysis:	13.5% Alc; 3.77 pH; 5.0 g/L TA; Dry
Cases Bottled:	303