

Neudorf Moutere Pinot Noir 2017

Delicate | Earthy | Seductive

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Low Cropping | Single Vineyard | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Matured (20% New) | Unfined | Unfiltered | Vegan

A classic.

Rich, supple and, really dark chocolate. It's true to site and season with a juicy, spicy core. A structured wine with not an ounce of unnecessary oak or fat fruit. The wine is aristocratically framed but still sneaks in a touch of seduction. Complete, intelligent, and speaks with clarity.

We believe the 2017 sits alongside the finest Pinots we have produced.

Good for the planet, good for your lamb and mushroom pie or a simple hunk of aged parmesan (when it gets that crystalline grittiness).

Cellar with absolute confidence.

"Very attractive blend of ripe, sweet fruit and some savoury character but already drinkable (because of harvest conditions?). Rather winning violet scents and nice balance between fruit and grip on the palate. Confident finish."

Jancis Robinson MW

"Five Stars." Huon Hooke

"This has very rich and deeply complex style from the outset with earthy and brambly nuances, revealing a core of cherries and blueberries. There are very concentrated, ripe cherry and red-plum flavors on offer, as well as a vivid web of very noble, polished tannin that carries smooth, focused and long. 94 Points."

Nick Stock for James Suckling



NEUDORF
VINEYARDS



Neudorf Moutere Pinot Noir 2017

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere – Single Vineyard
Variety:	100% Pinot Noir
Clonal Selection:	777
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

Winemaking Detail

Harvest:	29th March 2017
Harvest Analysis:	24.3 brix, 3.33 pH, 6.7 g/L T.A
Processing:	Fruit chilled, sorted and 82% destemmed, 18% whole cluster.
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 – 22% 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:	4th July 2018
Bottling Analysis:	13.5% Alc; 3.85 pH; 4.8 g/L TA; Dry
Cases Bottled:	429