

NEUDORF PINOT NOIR

MOUTERE (HOME VINEYARD) 2000

"Finn's Moutere Pinot Noir has cult status in New Zealand. It has the depth, complexity and silkiness that can make you think of a top flight Volnay."

Peter Hellman The Wall St Journal 2002.

"Bold and rich in a mushroomy, savoury style with commanding mouthfeel." FIVE STARS

Michael Cooper - Sunday Star Times

**"Soft and warm with savoury wild flashes
Fine and fascinating. A big wine but never
a show off - it is already very elegant and
flavourful. Very satisfying."**

Keith Stewart Listener Wine Columnist.

**"Beautifully balanced and subtle. Soft, voluptuous
and textural rather than fruit driven. Something special"**

Joelle Thomson NZ Herald.

The extended Indian summer of 2000 provided ideal ripening for Pinot Noir and the older Clone 5 and 10/5 blocks in the home vineyard produced clean, ripe fruit. This was hand picked in early April. Cool maceration was followed by a hot ferment and lengthy time on skins. The wine was matured in 40% new French barriques and bottled in May 2001 at 14.5 % alcohol, pH 3.64 and TA 5.1

A deep warm garnet colour which signals a palate of beguiling ripeness ...late cherries baked in clove and allspice with hints of forest floor.

A masculine and restrained wine with evocative smell of leather and tobacco animal fur and woodsmoke - - an afternoon in a hunting lodge.