



NEUDORF  
*vineyards*

## **Neudorf Moutere Home Vineyard Pinot Noir 2006**

Single Vineyard – Wild yeast ferment

**“Neudorf Moutere Pinot Noir has cult status in NZ. It has depth, complexity and silkiness that makes you think of a top flight Volnay” - Wall Street Journal USA**

**“Powerful and elegant with exciting aromas of crushed cherries, mushrooms and smoky bacon. Five Stars. New Zealand's classic Pinots are from Ata Rangi, Schuster, Fromm, Felton Road and Neudorf”- North and South Stephen Bennett MW**

2006 was an exceptional year for Pinot Noir.

Each year we craft this wine around our "Pommard" clone Pinot Noir vines which spill down the slope to the front and alongside our homestead at Neudorf.

These vines consistently produce a wine which we cherish for its elegant structure of fine silky tannins and its balance of power, layered complexity and translucent finesse.

2006 was an exceptional year and has produced a wine of finesse and poise. Subtle and ethereal with the classic Neudorf Pinot visceral notes wrapped around lovely ripe brambly fruits.

The nose is entrancing, running from the fragrance of violets and dark cherries through a summer roadside of blackberries, brambles and general “sur bois” with a background of mushrooms, dried herbs and cedary spice.

The initial impact is one of smoothness and femininity, silk swirling and flashing as the wine reveals the layers of its being. But the underlying strength and muscle of the wine soon becomes apparent.

**“Neudorf’s sure touch with this variety is evident in this elegant, supple, quite beautiful wine”. - Five Stars Cuisine - October 2008**

## **Technical Notes**

### Neudorf Pinot Noir - Moutere Home Vineyard 2006

From the Home Vineyard we picked selected Burgundy clones. This 777, (667, 113, 114 and 115) which were picked late May and co-fermented together. A separate ferment of our rich Pommard clone was picked later and fermented separately.

Fruit was chilled, carefully sorted, destemmed and cold macerated prior to fermentation on the skins in small batch fermenters. Fermentation occurred spontaneously using indigenous yeast's reaching temperature of 33C. The wines were hand plunged over a prolonged skin contact time. The wine was racked to French Oak (30% new) from a variety of Burgundy coopers. In spring the wine completed wild malo-lactic fermentation and was blended and racked to tank.

Bottled without fining or filtration in August 2007, at 3.67pH, 5.4g/L TA, 13.5% Alcohol.