



NEUDORF VINEYARDS

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Neudorf Moutere Home Vineyard Pinot Noir 2010



"A concentrated and brooding nose that gradually unfolds to reveal dark berry and plum fruit flavours lifted with dark red floral and violet notes, dark herbs and spices. The palate is framed by very fine grained, firm tannins which provide serious mouthfeel, enriched by the fruit sweetness. A very long, lingering finish of dark fruits and spices. A tightly bound, concentrated and structured Pinot Noir, this will develop richness and layers of interest over the next 8-10+ years. 19/20 Five Stars". Raymond Chan – May 2012

"Damp earth, moss and wild mushrooms over a core of black raspberry, pomegranate and red currants. Elegantly fruited with very finely grained tannins."

92+ points Robert Parker's Wine Advocate

"Superb, beautifully scented concentrated and complex"

Five Stars and Super Classic Status- Michael Cooper's Guide to NZ Wine

Deep, dark, ruby in colour. Perfumed oak with ripe summer berries, roasted meat, coffee chocolate spice, tobacco and "sur bois" characters.

Rich, velvety mouth filling on the entry with a flowing mid palate and seamless, finely textured tannins.

Long persistent finish with liquorice and dark bitter chocolate lifted by a juicy mineral base.

A young but very special wine full of promise.

"This is unashamedly New Zealand, even Nelson, in style rather than a Burgundian copy. It's rich, savoury and textured, a wine whose pale colour belies its concentration, depth and complexity.

Sweetly fruited, perfumed and very long. 94/100". Tim Atkin MW, UK – August 2012

HOME VINEYARD PINOT NOIR 2010

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere
Variety:	100% Pinot Noir
Vine Age	15 – 33 years
Clonal Selection:	5, 10/5, 22, 667, 777, 113. Abel
Hand Harvested:	100%
Soil Type:	Moutere clay gravels
Vintage Detail:	Excellent weather during flowering and with appropriate crop management, resulted in perfect crop loads and very even bunch maturity. A long Indian summer ensured crop was in excellent condition.

Winemaking Detail

Harvest:	9 th April, 19 th April 2010
Harvest Analysis:	24.4 – 26.4 brix, 3.35 – 3.38 pH
Processing:	All fruit chilled, sorted and 100% destemmed
Fermentation:	100% indigenous yeast.
Fermentation Vessel:	100% open top fermentation – <i>peak temperature of 32 C</i>
Cap Management	Hand plunge (<i>pigeage</i>) 3 times daily. 22 – 25 days on skins
Oak Management	100% French Oak – 41.3% new
Maturation	12 months before being racked to blend. Followed by 4 months, on fine lees, in stainless steel tank
Malolatic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	6 th July 2011
Bottling Analysis:	14.5% Alc 3.71 pH 5.1 g/L TA Dry
Cases Bottled:	138