



NEUDORF  
*v i n e y a r d s*

## Neudorf Riesling – Moutere 2006

“Wine doesn’t come much purer than this Neudorf Moutere Riesling 06. Intense but delicate.” *Wine of the Week Sunday Star Times*

**“This delicious wine with honeyed lime aromas is made in a fine textured spaetlese style with vibrant acidity. Great afternoon sipping and a classic New Zealand Riesling.”** North and South – Stephen Bennett MW

A total Riesling experience, demonstrating the balance that allows a wine to be both voluptuous and refreshing in the same glass.

Pale green gold colour with a nose that reminds us of fresh apricots and the waxy tropical notes of gardenias. On the palate the layers of intense citrus fruit build around a pleasurable acidity with some fine gravelly phenolics. Lemon tart hiding in there somewhere, with a coupe of lime sorbet on the side.

Grapes were hand harvested from Home Vineyard vines. The fruit was allowed an element of Botrytis infection to add flavour complexity.

***“Very tangy and youthful with 36 grams residual sugar which you struggle to find.*** Jancis Robinson .com

## Technical Notes

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The fruit was hand harvested on 6/4/06. The analysis at harvest was 20.2 Brix, 3.00pH and 8.7g/L TA. The long hang time allowed excellent flavour development and intensity.

The grapes were whole bunch pressed on a very long, gentle cream cycle. The juice was cold settled with enzyme and racked off lees to a small stainless steel fermenter. A long, cool fermentation took place before the wine was stopped when a natural acid/sweetness balance was found. The wine was stabilised for heat and cold, filtered and bottled.

Analysis at Bottling 2.80pH, 8.2g/L Total Acidity, 36 g/L Residual Sugar, 9.5% v/v alcohol.