



# NEUDORF VINEYARDS

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## Neudorf Moutere Riesling 2011

### *Single Vineyard*

*“The Riesling from this brilliant Nelson winery is often overlooked, such is the quality of its Chardonnay and Pinot Noirs, but this medium dry style is a delight, all lime peel and stone fruit, with a steely backbone of acidity that wouldn’t look out of place in the Rheingau, 91/100”*

Tim Atkin MW, UK – August 2012

Delicate, with a core in intense fruit and superb length. Hints of lily of valley, lemons, orange blossom and Bosc pears and apples. An enticing wine, which winds itself across the palate delivering maximum mouth feel and finishing with a refreshing lick of acidity.

Balance is the key to this wine’s wonder. Sweetness, fruit weight and acidity are in harmony with charming counterpoints from wild yeast and the gentlest oak handling.

This wine begs to be drunk late afternoon – the low alcohol lends itself to a second glass at dusk – a slice of blue cheese – Blue Windsor from NZ or Roquefort from France.

To step out – drink with spicy Thai or Vietnamese food.



## Technical Notes

Grapes were hand harvested from our Rosedale Rd vineyard. Planted with GM110, Ormond 239/10 and 198/19 clones and cropped at 1 bunch per shoot 5.4 T/ha.

The fruit was hand harvested on 23/4/11 after a good hang time. The analysis at harvest was 20.4 Brix, 2.91pH and 8.0L TA.

The grapes were selectively hand picked with extensive sorting and selection. At the winery they were whole bunch pressed on a long, gentle 4 hour cycle. The juice was cold settled and racked off lees to a stainless steel fermenter and an old barrel (10% total). Both lots went through a wild yeast ferment. The fermentation was stopped when a natural acid/sweetness balance was found.

The wine was left on its yeast lees till bottling

Analysis 2.65pH, 8.4 gL Total Acidity, 48.2g/L Residual Sugar, 9% v/v alcohol.

Bottled on 11/11/11 for good fortune.