

# Neudorf Moutere Riesling 2014

Single Vineyard, Organically Grown, Dry Farmed, Unfined

Mandarin | Beeswax | Lily of the Valley

*"Lovely medium Riesling with lime, white rose and chalky mineral flavours. Impressive purity and wonderful tension between acidity and sweetness, resulting in a moderately drying finish. Delicious now but should cellar well. 95/100 FIVE STARS"* Bob Campbell MW

This wine should have a card around the neck of the bottle. It would read "Drink Me." Because you can – at just 9% alcohol it offers a refreshing swoosh of flavour that is perfect at the day's end. Juicy, long and bright. I describe it as a "bucketful of fruit with a handful of gravel and a little honey." Perhaps add "a hint of lily of the valley and the pith from a mandarin skin with a squeeze of lime and a hint of beeswax."

While the tasting notes are a little fanciful this wine deserves a place in every fridge. Serve it a slightly icy. Maybe at 11 o'clock on Sunday morning with a small plates of fresh madeleines. Or with a slice of palate tingling lemon tart. It can handle a bowl of Laksa. A wine to improve your outlook on most days.

It also has an extraordinary ability to stay the course once opened. Maybe as much as a week.

A wine to cellar for years, maybe decades. The retained acidity and sweetness assures you of a stunning future. This is a wine to put down to celebrate a future birthday or anniversary. It has class for the wine buffs in your whanau and approachability for the younger wine drinkers.

  
NEUDORF  
VINEYARDS



*"Light lemon/green, it is already very expressive, with a slightly minerally streak and deep, peachy, slightly spicy flavours. Drink now or cellar. FIVE STARS"*

Michael Cooper, New Zealand Wine Guide

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## Vineyard Detail

Vineyards:	Neudorf Rosie's Block, Upper Moutere
Variety:	100% Riesling
Clonal Selection:	GM110, Ormond 239/10, 198/19
Hand Harvested:	100%
Soil Type:	Moutere clay gravels (100%)
Vintage Detail:	A moderate winter followed by a warm spring and dry summer produced one of the earliest vintages on record. Fruit was harvested under excellent conditions and we see wines with great textural character and poise.

## Winemaking Detail

Harvest:	12th April 2014
Harvest Analysis:	19.7 brix, 2.95 pH, 7.2 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% cultured yeast
Fermentation Vessel:	100% stainless steel – left on gross lees
Malolactic:	None
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	9th December 2015
Bottling Analysis:	9.5% Alc, 2.88 pH, 7.0 g/L TA, 47.5 g/L Residual Sugar
Cases Bottled:	203