



# NEUDORF VINEYARDS

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## Neudorf Moutere Riesling Dry 2014

*Single Vineyard - Neudorf Rosie's Block.*

*Concentrated lime, white flower and mineral flavours sheathed in fine acidity that helps drive a lingering finish. Seriously good wine with solid aging potential. Represents great value."*

*95/100 FIVE STARS" Bob Campbell MW*

Winemaker's love Riesling – because of its transparency. More than other grape varieties it shows the soils and climate where it is grown. Our mineral clay soils in the Moutere are well recognised for the ability to produce fine, long lasting Riesling.

In the glass you smell hints of ripe citrus zest and on the mid palate you sense a pillow of rich textural fruit but with real drive. The wine is long and has obvious pedigree. Spicy, waxy florals with lifted citrus and a lovely mineral line holds the wine in focus.

Cellaring – enjoy in its youth or mature for five years to see the wine evolve and if you have the patience and the room – keep for as long as you can, it has the structure to age elegantly and 20 years down the track you will be lapping up a golden treasure.

These wines are superb in the late afternoon. Where we normally suggest our wines to be served cool, not chilled, Riesling is delicious with a snappy chill on the bottle.

Crayfish, crab, sashimi of snapper – any food where you would consider a squeeze of lemon.

*"An elegant, beautifully refined, tightly concentrated dry Riesling with lime and mineral flavours."*

*FIVE STARS Raymond Chan Wine Reviews*

*"A powerful young wine with a real sense of drive through the palate, it is mouthfilling, with intense, peachy, spicy flavours, a dry feel, balanced acidity, good complexity and a lingering finish."*

*FIVE STARS Michael Coopers Wine Guide*



## ***NEUDORF MOUTERE RIESLING DRY 2014***

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### ***Vineyard Detail***

Vineyards:	Neudorf Hill Block
Variety:	100% Riesling
Clonal Selection:	GM110, Ormond 239/10, 198/19
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels
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:	24 <sup>th</sup> March, 10 <sup>th</sup> and 12 <sup>th</sup> April 2014
Harvest Analysis:	19.8 – 22.3 brix, 2.97 – 3.01 pH, 7.4 – 8.2 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	85% stainless steel 15% neutral puncheon – <i>left on gross lees</i>
Malolatic:	None
Fining:	None
Filtration:	Sterile

### ***Technical Detail***

Bottling Date:	9 <sup>th</sup> December 2014
Bottling Analysis:	12.5% Alc, 2.91pH, 7.7 g/L TA, 7.6 g/L Residual Sugar
Cases Bottled	369