

Neudorf Moutere Riesling Dry 2015

Wild Yeast, Single Vineyard, Organically Grown, Unfined

Lime | Pure | Precise

"Pure, delicate Riesling with lime zest, chalky mineral and subtle white flower flavours. Dry, a fine backbone of taut acidity balanced by subliminal sweetness. Delicious but worth cellaring if you enjoy the more mellow, toasty character that this schizophrenic grape variety can bring with age." Bob Campbell MW

Thrilling wine. The generous nose starts with lime and orange blossom, sweet fennel and wet stone. This drags you willingly into a wine with fulsome promises of juiciness. Structurally the wine is the perfect combination of ripe fruits and taut pithy, textural notes.

Immaculate tapering finish leaves the impression of a wine which understands where it is headed. It traverses the palate with precision and purpose. The focus is on structure rather than simply relying on fruit and acid. This purity of expression is unencumbered by overt sweetness or oak.

The finish is similar to that of a squeeze of lemon over a fat grilled scallop.

Neudorf Moutere Riesling DRY has quickly developed a reputation for clarity and cellaring potential.

"Pale lemon/lime, it is an elegant, tightly structured wine, medium to full-bodied, with strong, citrusy, limey, vaguely biscuity flavours, a gentle splash of sweetness and fresh, balanced acidity." Michael Cooper's New Zealand Wine Guide


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"A core of minerality heads the bouquet of this wine; aromas of grapefruit and lemon with some white peach and red apple. Dry, firm youthful textures, pristine and pure fruit flavours of lemon and apple, the minerality returns as the wine opens up more in the glass. Fine lengthy finish." Cameron Douglas MS

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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 moderately sized harvest where the vagaries earlier in the season were outweighed by a "classic" ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

Winemaking Detail

Harvest:	21st & 31st March, 2nd April 2015
Harvest Analysis:	19.7 – 20.8 brix, 2.87 – 3.94 pH, 7.4 – 10.2 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:	93% stainless steel, 7% neutral puncheon – <i>left on gross lees</i>
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	9th December 2015
Bottling Analysis:	12.0% Alc, 2.82 pH, 7.9 g/L TA, 7.7 g/L Residual Sugar
Cases Bottled:	761