

Neudorf Moutere Riesling Dry 2016

Wild Yeast, Single Vineyard, Organically Grown, Unfined

Lime Blossom | Magnolia | Textural

"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, 2015 Vintage

The wine starts with lime blossom, moves through freshly-cut spring herb to a succulent squeezing finish.

The start of the palate is surprisingly full but a lovely controlled dollop of refreshing acid keeps the wine in check leaving an impression of full fruit and flowers. Waxy magnolias and orange bloom underpinned by crushed shell.

Structurally the wine has 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 similar to that of a squeeze of lemon over a fat grilled scallop. This purity of expression is unencumbered by overt sweetness or oak.

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


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VINEYARDS



"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, 2015 Vintage

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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:	Will be remembered as an atypical growing season. Difficult to interpret, but provided wines physiologically ripe at lower sugars and moderate acidity. They will be remembered as wines of elegance, rather svelte in stature, and approachable.

Winemaking Detail

Harvest:	29th March & 1st April 2016
Harvest Analysis:	20.2 – 20.4 brix, 2.89 – 2.94 pH, 8.9 – 9.5 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:	80% stainless steel, 20% barrel (neutral puncheon)
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	16th November 2016
Bottling Analysis:	11.5% Alc; 2.82 pH; 8.3 g/L TA; 8.0 g/L Residual Sugar
Cases Bottled:	236