

# Neudorf Moutere Riesling Dry 2017

Wild Yeast, Single Vineyard, Organically Grown, Unfined

Racy | Citrus | Succulent

*"Already a pleasure to drink. Very clean with crystalline acidity."* Jancis Robinson MW

The wine starts with lime blossom, a touch of honey and a refreshing zippiness. This energy carries through the entire glass.

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.

Structurally the wine has the perfect combination of ripe fruits and taut pithy, textural notes with a spine of crystalline acidity

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.

Neudorf Moutere Riesling Dry has quickly developed a reputation for clarity and cellaring potential. We enjoy this as an aperitif or as a glass heading into Sunday lunch.

*"Bright apple and lime-juice aromas with a very pure, fragrant and fresh impression on the nose that leads to a richly flavoured palate with impressive concentration and bright, lively, fresh apples and limes. 94 Points."*

Nick Stock for James Suckling

  
NEUDORF  
VINEYARDS



*"A lovely Riesling bouquet with aromas of Meyer lemon, mandarin, limeflower, tangerine, apple and white blossoms. Dry on the palate with flavours that reflect the nose, high acidity, loads of wet-stone mineral flavours and lengthy finish. Balanced and well made with a long development period ahead. 93 Points."*

Cameron Douglas MS

# Neudorf Moutere Riesling Dry 2017

## 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 cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

## Winemaking Detail

Harvest:	23rd March & 10th April 2017
Harvest Analysis:	20.1 – 21.2 brix, 2.88 – 2.93 pH, 9.1 – 9.4 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:	100% stainless steel
Malolactic:	None
Fining:	Minimal
Filtration:	Sterile

## Technical Detail

Bottling Date:	20th November 2017
Bottling Analysis:	12.0% Alc; 2.91 pH; 7.4 g/L TA; 5.3 g/L Residual Sugar
Cases Bottled:	280