

Neudorf Chardonnay - Nelson 2005

As our final chardonnay plantings have matured and the grapes have begun to find their allotted home, the Nelson Chardonnay is no longer a "Young Vines" label. It can now more be described as a wine crafted from the various "other than Mendosa" clones of chardonnay we have planted – including 95, 8021, 15 and 2/23. Most of the fruit now comes from our vineyards in the Moutere and with vine age reaching up to 16 years the wine they produce is consistently of exceptional character.

The excellent 2005 vintage was notable for low yields of concentrated ripe fruit, and both are reflected in this wine. The nose speaks of white fleshed peach and baked apple tart, and leads to a rich, mouth filling palate supported through its exceptional length by finely textured mineral fruit acid. Already a wine of individuality and complexity, it promises a rewarding future.

Hand picked fruit from Neudorf's vineyards in the Moutere Hills and Brightwater was gently whole bunch pressed, then briefly settled and run to barrel (25% new oak). Primary fermentation occurred spontaneously with indigenous yeasts, promoting flavour complexity and enhancing mouth feel. After completing malolactic fermentation the wine was left on stirred yeast lees until racked for bottling in February 2006 at 3.4 pH, 6.6 g/l TA, 14.0% alc.

"Neudorf Nelson Chardonnay has in the past been overshadowed by its more famous stablemate (Neudorf Moutere Chardonnay) but it is now a fine wine in its own right." Michael Cooper Guide to NZ Wine

"Neudorf has a long history of making New Zealand's finest Chardonnay in a style that has shown increasing sophistication while always showing the imprint of its own Moutere vineyard. This Nelson wine shows the same taut elegance and subtle complexity as its rather more expensive big brother. I love this wine's vibrant fruit flavours with nuances of hazelnuts and bran biscuit. A burgundian style that offers exceptional value at this price. I've bought my case." Bob Campbell MW Australian Gourmet Wine Traveller