



NEUDORF
v i n e y a r d s

Neudorf Nelson Chardonnay 2010

Complete and harmonious can be overused as descriptors and yet we are drawn to them. Complete as in a whole rather than a series of layers. Harmonious as in singing sweetly.

Harmonious, silky textured joyous wine. Ripe tropical fruits on the nose with some apples and caramel adding complexity. Very fine oak handling leaves this wine fresh and elegant.

All fruit was sorted in the vineyard then gently whole bunch pressed. Juice was lightly settled and run to barrels (25% new). Primary fermentation occurred spontaneously using indigenous yeast's over a prolonged period. The wine went through a complete malo- lactic fermentation in spring and stayed on yeast lees, with some stirring, until racking from barrel for bottling in March 2010.

Bottled at 3.22pH, 6.8g/L TA, Dry, 13.5% Alc. 1850 cases bottled.

"A stunning Chardonnay which should now be considered one of New Zealand's great Chardonnays in its own right, not just a second wine of Neudorf's exceptional Moutere Chardonnay." Sam Kim, Wine Or

"A lovely wine that manages to be rich and fruity without being too fruity- it remains transparent right through the gently quartzzy finale. Long and very fine. 92pts" Gregory Pal Piaz - Snooth

"This is supposed to be Tim and Judy Finn's 'second' Chardonnay, their main Chardonnay being the Moutere, but it's a fabulous wine in its own right. Still quite tight and youthful at the moment, it's made very much in the Burgundian vein, with oatmeal and that touch of flintiness alongside vivid orchard and citrus fruit, tingling acidity and impressive length. 93/100" Tim Atkin MW - The Wine Gang