



NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



Neudorf Nelson Chardonnay 2011

"Neudorf is home to two of the country's most applauded chardonnays. One of them is Neudorf Nelson Chardonnay 11. It has citrus aromas wedded to a full bodied dry core." Joelle Thomson, Weekend Press

"Neudorf's sensitively oaked Chardonnays continue to impress: This Neudorf Nelson Chardonnay is so seamless, rich yet elegant."

Best of New Zealand David Williams. The Guardian. UK March 2013

"Sophisticated Chardonnay with an array of citrus, mineral and white peach Classy wine offering great value at this price. 92/100." Bob Campbell MW

"Neudorf are masters at making fine pinot noir and chardonnay. Their Neudorf Nelson Chardonnay 2011, a rich, delightful and complex chardonnay and long complex aftertaste, more French than the "new world" in style." Anders Röttorp, Vinbanken, Denmark

Graceful and elegant with a structured mineral finish.

Wine writers have banged on about the Chardonnay renaissance but at Neudorf it has always been a hero wine.

White gold in colour, with hints of peach skin and nectarine and citrus notes followed by a complex and nutty palate. The use of oak is restrained and supportive without being overbearing.

The wine is in its early stages but is already showing the beautiful balance and poise of the Neudorf Chardonnay stable.

Chardonnay is delicious with crayfish, groper and rich, white meat dishes.

NELSON CHARDONNAY 2011

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere Neudorf Hill Block, Moutere Kina Beach, Renart and Flaxmore vineyards, Moutere Pine Hill and Durville vineyards, Moutere Lord Rutherford vineyard, Waimea Plains
Variety:	100% Chardonnay
Clonal Selection:	Mendoza, 15, 95, 8021
Hand Harvested:	100%
Soil Type:	Moutere clay gravels (91%), Waimea alluvial gravels (9%)
Vintage Detail:	A successful flowering due a warm spring followed by early summer rains. A big cropping year but for the most part summer was hot and long followed by a long dry autumn. This aided ripening and ensured crops were disease free.

Winemaking Detail

Harvest:	18 th March – 19 th April 2011
Harvest Analysis:	22.6 – 24.1 brix, 3.12 – 3.24 pH
Processing:	100% whole bunch press No or minimal settling.
Fermentation:	70% indigenous yeast, high solid fermentation 30% cultured yeast
Fermentation	100% barrel fermentation, 21% new
Vessel:	French Oak – medium toast
Maturation	10 months on full lees with monthly <i>battonage</i>
Malolatic:	100%
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	12 th – 16 th March 2013
Bottling Analysis:	14.0% Alc 3.29 pH 5.7 g/L TA Dry

