



NEUDORF VINEYARDS

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



Neudorf Nelson Chardonnay 2012

Natural yeast, minimal intervention.

“With a nose of apricots, golden delicious apples and guava along with nuances of butterscotch and lightly browned toast, the Neudorf Nelson Chardonnay 2012 is medium to full-bodied with a lovely satiny texture and barely detectable oak influence. It has a good amount of stone fruit and apple flavours offset by lively acid and finishes with very good length. Drink it now to 2017+. 90 points.” Lisa Perotti Brown, Wine Advocate.

“Neudorf’s sensitively oaked Chardonnays continue to impress. This Neudorf Nelson Chardonnay 2012 punches above its weight, and this affordable chardonnay is as good as the top labels from most other wineries. Five Stars.” Raymond Chan Wine Reviews.

“Weighty, rich and elegant. Peachy. It’s already delicious. Drink now or cellar. Four and a half stars.” Michael Cooper’s Guide to NZ Wine.

Neudorf Nelson Chardonnay has grown over the vintages to become a standalone wine of consistent quality.

A gently persuasive wine with precise nutty aromas. It is finely crafted with sensitive handling of oak offering a background to the more fragrant, fleshy notes. Despite going through a full malo-lactic ferment, at no stage does this wine become too overt or blowsy. The cool Moutere climate retains the acid to keep those toffee/caramel notes in check, creating a wine of dignity and freshness. We noted a charming salty, briny note similar to the smoke of a driftwood fire. The oak is totally en point creating a little background “noise” to this vibrant wine. Cellaring is definitely an option but by no means essential.

NELSON CHARDONNAY 2012

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere Neudorf Hill Block, Moutere Other smaller parcels from the Moutere and Waimea Plains site
Variety:	100% Chardonnay
Clonal Selection:	Mendoza, 15, 95, 8021
Hand Harvested:	100%
Soil Type:	Moutere clay gravels (89%), Waimea alluvial gravels (11%)
Vintage Detail:	The 2012 season produced a small crop due to the inclement spring weather. A late, dry Indian summer followed producing fruit with great concentration and fine acidity.

Winemaking Detail

Harvest:	3 rd – 24 th April 2012
Harvest Analysis:	22.6 – 24.2 brix, 3.12 – 3.24 pH
Processing:	100% whole bunch press No or minimal settling.
Fermentation:	100% indigenous, high solid fermentation
Fermentation	100% barrel fermentation, 14% new
Vessel:	French Oak – medium toast
Maturation	10 months on full lees with monthly <i>battonage</i>
Malolatic:	100%
Fining:	None
Filtration:	Coarse

Technical Detail

Bottling Date:	11 th – 13 th March 2013
Bottling Analysis:	14.0% Alc 3.27 pH 6.4 g/L TA Dry
Cases Bottled:	2651

