

## Neudorf Pinot Noir (Nelson)

Spicy savoury and leathery characters combine with dark summer fruits, dried herbs chocolate box, truffle and oak char. A full palate with a range of flavours and textures providing a wine of complexity with an intriguing future ahead.

Grapes were hand harvested from Kina Beach and the Home Vineyard. Fruit was picked at a range of Brix from 23.4 to 25.8. All the fruit was chilled and then destemmed and given a pre fermentation maceration to extract flavour and colour. The fermenters were hand plunged regularly with temperatures rising to a maximum of about 35 Degrees. After ferment the wine was left on the skins to extract phenolics with a total vat time of 3- 4 weeks. The wine was run to French oak barriques where it went through a complete malolactic fermentation and stayed on lees until racking prior to bottling.

The wine has a satisfying full tannin structure which lends itself to a food match such as grilled rack of lamb with olive oil and herbs. While the wine can be happily consumed now six – 12 months in the cellar will repay the patient.

Neudorf has three Pinot Noirs – Moutere, Moutere Home Vineyard and Nelson. The three wines have individual styles and are composed of different clones grown on different soil types – the Moutere tends to be more firmly structured, the Home Vineyard is more supple and the Nelson is more earthy.