

Neudorf Pinot Noir 2003 - *Nelson*

The Nelson wine is based on our older Brightwater vines, and the younger fruit from our recent plantings of selected Pinot clones in the Moutere hills. As such, the quality of this label has been growing each vintage, and the 03 is the best yet.

The excellent 03 vintage has produced a young wine with something to say. On the nose the characteristic smoke and brambles of the Moutere are joined with a greater focus on ripe black currants, positive wild herbs and even some bush tea reminiscent of the Home Vineyard. The palate explodes immediately with a range of flavours ranging through fruit compote and blackberry tart before moving on to the more savory nutmeg, coffee, licorice and tar. These savory notes and a tight tannin structure ensure the wine doesn't fall into the fruit bomb category, but it's a near thing.

Handled in the winery in the same manner as the Moutere, but with less new oak (30%), the wine was bottled in March 2004 at 3.6 pH, 5.6 TA and 14.5% alc.

The bright fruit can handle most meats. For vegetarians haul out eggplants roasted onions or lentils cooked with mushrooms or aromatic spices.

"Little brother to the bigger, fleshier Neudorf Moutere Pinot Noir it is a divine wine too. Full flavoured as well as light, soft and drinkable. Ripe red cherry flavours which are nicely balance."

Wine of the Week" Joelle Thomson - NZ Herald

"If I had to sum up this wine in a word it would be drinkability, irresistible red cherry and plum flavours with an appealing influence of spicy oak. A stylish and concentrated wine with a silken texture and impressive length."

Bob Campbell MW