



NEUDORF
vineyards

Neudorf Pinot Noir - Nelson 2004

Savoury visceral notes wrapped in dark plums and black cherries. Some spicy tones and warmly textured tannins add complexity to a layered, European - style wine.

Focussed and directional, the perfect accompaniment for all those "Pinot" foods we so enjoy. Like horse meat.

Adrian (vineyard foreman of Swiss upbringing) tells me there is a horsemeat restaurant in Hamilton. I am astounded and intrigued. Anyway Adrian quite blithely commented that this wine would be excellent with grilled horsemeat. It was a compliment apparently. To me it cried out for spit roasted rabbit or crispy duck.

Ripe grapes, largely more recent Dijon plantings from the Moutere vineyards, were hand picked, chilled, de-stemmed and cold macerated prior to fermentation on the skins. Fermentation occurred spontaneously using indigenous yeast's reaching temperatures of 32C. The wine had a long post-fermentation maceration with a total tank time of up to 32 days. The wine matured for eight months in French barriques (25% new), and underwent spontaneous malolactic fermentation.

Blended in February and bottled on 11/3/05, without fining or filtration at 3.68pH, 5.5g/l TA, dry and 13.8% alc.

"Initially overshadowed by the majestic Neudorf Moutere Pinot Noir, this wine has improved with each vintage and now stands as one of our great value Pinots. Youthful but intense with layers of plums and black cherries rounded out with warm, spicy notes."

The Imbiber - Don Higgins NZ House and Garden.