

Neudorf Sauvignon Blanc 2002 - *Nelson*

“Internationally recognised for making one of the Southern Hemisphere’s finest Chardonnays, Neudorf makes a Sauvignon Blanc more at home in Sancerre than Down Under. Highly atmospheric, unashamedly pungent and proud of its sexy, fresh sweat and wild herb aromatics the thick unctuous texture conceals structure wicked as a sheathed stiletto. About as good as Sauvignon gets.”

Paul White Australian Gourmet Traveler WINE Jan 2003

This wine is time capsule from the long Nelson summer of 2002. The grapes are the first crop from our Brightwater vineyard and the second from Motueka, and the intensity and range of flavours speak well for the future of these two sites.

The grapes were harvested (by hand in Motueka) at above 23.5 o brix with flavours ranging from ripe capsicum to guava and pineapple.

Most of the wine was fermented cool and slow to retain these exceptional flavours, with a portion going through a warm, more oxidative barrel ferment. This is to reinforce our “house style” of enhanced palate weight and mouthfeel.

Tasting notes include red capsicum, ripe mango, sweet Passionfruit, and a long unctuous palate.

The ripe fruit is tied in with a great lingering fresh/zippy finish, and the screwcap seal will ensure it remains that way.

“Smells as pure and true as any Sauvignon ever. Tropically lavish, herbally brisk, cool, lingering, fabulous with a mouth filling substance

that delivers quiet satisfaction. One bottle is not enough.”

Keith Stewart - The Listener

**“Neudorf Sauvignon Blanc 02 stands head and shoulders
above most in the country, intense, pungent, concentrated
and rich: Five Stars “**

Stephen Bennett MW North and South