

Neudorf Sauvignon Blanc 2004 - *Nelson*

Neudorf Sauvignon Blanc is poured at Charlie Trotters (Chicago) and Gordon Ramsey's (London)

A basket of fresh fruits bursting with flavour.

Each year the first tasting of Sauvignon is a harbinger of spring, a promise of summer, snapper and salt water.

The nose on this wine is exhilarating - lively lifted aromatics from limes through passionfruit to feijoas, papayas and other tropical fruit. On the palate the texture is palpable and the concentration intense. The flavours expand through the wine as through the barrel of a trumpet, with the notes cascading out into a spectrum of honey-dipped fruits before softly fading to a cleansing riverstone-mineral finish and lingering aftertaste. Very moreish.

This array of fruits is a reflection of our two distinct terroirs, the cooler Motueka vineyard supplying perfumed lime and gooseberry notes to underpin the passionfruit / tropical spectrum from the Brightwater site.

Low cropping and some barrel ferment have built the texture and length, and the wine was bottled in August 2003 at 3.4 pH, 7.1 g/l TA, 3.3 g/l residual grape sugar, and 13.0% alc.

Definitely one for the holidays. It can handle all the healthy foods - salads and olive oil, garlic and tomatoes, fish and asparagus.

"This is one of the best Sauvignon's of 2004. A gorgeous silky textured white wine made in a dry style and packed with fresh classic gooseberry South Island sauvignon blanc flavours. It tastes fresh, vibrant and intense with a lingering aftertaste. Great value for money for fans of dry aromatic white wines."

Joelle Thomson NZ Herald

"Concentrated ripe nectarine, melon and stewed apple flavours are evident on this appealing wine. Bone dry with tangy acidity and lingering finish. .One of New Zealand's top Sauvignon Blancs."

Bob Campbell MW Australian Gourmet Wine Traveller