



NEUDORF
vineyards

Neudorf Sauvignon Blanc Nelson 05

In the vineyards and winery we are constantly pushing Sauvignon Blanc into shape to define it as a fine wine, rather than a refreshing beverage.

We want a wine with texture. A wine which is complex and satisfying rather than a simple expression of fruit.

The 2005 is something special. This wine tempts us to use descriptors not normally associated with New Zealand Sauvignon Blanc; it is full, dense, textured and rich with warm bread notes as well as feijoas and baked fruits. But with all that, the give-away is the lively sparkling ripe acidity, and the wine remains, and can only be, essentially New Zealand Sauvignon Blanc.

Very sophisticated.

Most of the fruit was machine harvested, crushed and de-stemmed to the press, while 15% was whole bunch pressed for greater finesse. The juice was cold settled and racked off lees, mainly to small individual batch fermenters for a long cool ferment. However 15% was fermented at ambient temperatures in older oak barriques to enhance texture and complexity.

The wine spent some time on lees before being stabilized and filtered to bottle 5/9/05 at 3.4pH, 7.4g/l TA, 3.4g/l residual grape sugar, 13.4% alcohol.

“Neudorf Sauvignon Blanc 2005 -This top winery is better known for its super-stylish chardonnay but this 2005 wine demonstrates a mastery of Sauvignon Blanc. Ripe and fruity with stone and melon characters it’s a concentrated sauvignon Blanc with soft, rich and lingering flavours.”

Bob Campbell MW Australian Gourmet Wine Traveller.