



NEUDORF
vineyards

Neudorf Sauvignon Blanc 2010

“Closer to the Loire Valley than Marlborough/Nelson in style. Nose is delicate and refined showing grapefruit, capsicum and a touch of chalky/mineral characters. Concentrated and finely textured on the palate with a beautifully weighted mid palate and seamless mouth feel leading to a long crisp finish. A superbly harmonized Sauvignon full of character.”

91/100 Wine Orbit - February 2011

Complex, ripe and fragrant.

A sophisticated smooth Sauvignon showing restraint and elegance. Like Neudorf's Moutere Chardonnay this wine shows the house style of power and intensity but is neither brash nor overt.

On the nose: guava, elderflower and hints of mimosa and mango.

The wine is dry but smooth and complete. A portion of the fruit was handpicked and that has reduced the phenolics giving the wine greater finesse and leaving a creamy mouth-feel and very long finish.

Neudorf Sauvignon's are not early onto the market and there is no push to drink them young. The intention is for a food friendly wine to drink this summer and into 2012.

Reviews from last vintage:

“Delicately aromatic Sauvignon Blanc in a restrained bone-dry style. Wild herbs, capsicum and mineral flavours. Racy acidity makes this a particularly good food wine. Classy rather than showy Sauvignon 86/100 Four Stars”. *Bob Campbell MW*

“Fragrant with hints of eau de cologne, mint and pineapple, this is a juicy, textural wine, attractive and nicely balanced with a lingering finish. Four Stars.” Charmian Smith – ODT May 2010

Technical Notes

Sauvignon Blanc 2010

The grapes were harvested from 4/4/10 to 21/4/10 in 4 different picks, from our Balquidder (53%), and Lord Rutherford (47%) vineyards, on alluvial gravels in Brightwater.

Analysis at harvest ranged from: 23.5/24.7 Brix, 3.18/3.24 pH, 9.8/8.2 g/L TA

Most of the fruit was machine harvested, crushed and destemmed to the press, while 10% was whole bunch pressed for greater complexity. The juice was cold settled and racked off lees to small individual batch fermenters. 9% was fermented in older oak barriques. A cool fermentation took place before the wine was blended, stabilised for heat and cold, filtered and bottled on 27/10/2010.

Analysis at bottling: 2 g/L RS, 3.34 pH, 7.5 g/L TA, 14% Alc.