



NEUDORF VINEYARDS

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Neudorf Sauvignon Blanc 2013

Sauvignon Blanc for adults.



93/100

"Has similar minerality and texture to Neudorf 2012 but is infused with greater charm and accessibility. I found pineapple, guava, mineral and mango flavours. Very classy wine." Bob Campbell MW

Juicy. Ripe and rich Sauvignon with notes of frangipani, passionfruit and florals. This is a complex wine with a long mineral, structured finish. There is some barrel ferment influence but nothing intrusive or overbearing,

Texturally the wine is satisfying; the creaminess on the mid palate gives way to a long mineral finish. Sauvignon Blanc in New Zealand moves through a variety of styles and we would define this wine as "Sauvignon Blanc for grownups".

We think it is the combination of minerality and richness which sets it apart and adds to its sophistication. As befits the house style the wine is dry but mouthfilling and offers a different experience to the often OTT New Zealand style.

Low cropping fruit from two vineyard sites on the alluvial Plains were largely machine harvested (this is the only fruit we harvest by machine) with a proportion handpicked and whole bunch pressed to reduce the need for fining. A further portion was fermented in older barrels for added richness and complexity.

13% alc

NELSON SAUVIGNON BLANC 2013

Vineyard Detail

Vineyards:	Balquidder Vineyard and Lord Rutherford Vineyard, Waimea Plains
Variety:	100% Sauvignon Blanc
Clonal Selection:	UCD1
Harvested:	96% machine, 4% hand
Soil Type:	Waimea alluvial gravels
Vintage Detail:	A long warm dry summer followed by an erratic Autumn. Although this will be remembered for a difficult harvest the long warm summer prior to the rain events did ensure sufficient ripeness.

Winemaking Detail

Harvest:	30 th March and 3 th , 5 th , 8 th April 2013
Harvest Analysis:	22.3 – 23.8 brix, 3.10 – 3.14 pH, 8.9 – 9.7 g/L T.A
Processing:	De-stemmed (exception being whole bunch on hand harvest) Cool settled over 72 hours and racked
Fermentation:	90% cultured yeast, 10% wild
Fermentation	80% stainless steel
Vessel:	20% neutral barrel fermentation – <i>left on gross lees</i>
Malolatic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	9 th – 12 th September 2013
Bottling Analysis:	13.0% Alc 3.28 pH 7.5 g/L TA 3.2 g/L Residual Sugar