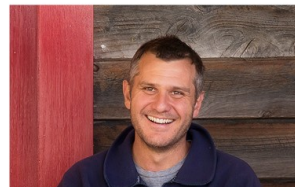




# NEUDORF VINEYARDS

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## Neudorf Sauvignon Blanc 2015

*Single Vineyard, No Fining, Partial Barrel Ferment*

*“Ripe aromas of nectarine and mirabelle lifted by spices and flowers. Plush, rich, pliant and deep, conveying an enticing sweetness to its flavors of soft citrus fruits, peach and spices. Broad, inviting wine with real intensity of fruit and dusty extract. Finishes chewy, ripe and long. 90 points”*

Stephen Tanzer

This iteration of Neudorf’s Sauvignon Blanc shows a nose of exquisite orange blossom with an undercurrent of summer herbs.

This wine speaks with one voice, nothing is intrusive or out of place. The pure fruit pushes across the palate to an extended and full mineral finish.

It is refreshing and mouth filling. Dry but contains excellent weight of fruit on the palate. An example of the new Sauvignon Blanc where restraint and purity are primary motivators.

The word is elegance.

Drink – the renaissance of Sauvignon Blanc brings a wine which is suited to a wider range of places and foods. This is a Sauvignon Blanc for the table.



## NELSON SAUVIGNON BLANC 2015

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### *Vineyard Detail*

Vineyards:	Balquidder Vineyard (Waimea Plains)
Variety:	100% Sauvignon Blanc
Clonal Selection:	UCD1
Harvested:	95% machine, 5% hand
Soil Type:	Waimea alluvial gravels (100%)
Vintage Detail:	A moderately sized harvest where the vagaries earlier in the season where outweighed by a “classic” ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

### *Winemaking Detail*

Harvest:	19 <sup>th</sup> , 28 <sup>th</sup> , 30 <sup>th</sup> March and 7 <sup>th</sup> April 2015
Harvest Analysis:	21.8 – 22.5 brix, 2.90 – 3.06 pH, 8.5 – 10.4 g/L T.A
Processing:	Destemmed (exception being whole bunch on hand harvest). Cool settled over 72 hours and racked
Fermentation:	60% cultured yeast, 40% wild
Fermentation Vessel:	80% stainless steel, 20% neutral barrel fermentation – <i>left on gross lees</i>
Malolatic:	None
Fining:	None
Filtration:	Sterile

### *Technical Detail*

Bottling Date:	8 <sup>th</sup> – 9 <sup>th</sup> September (Lot 1) and 8 <sup>th</sup> December 2015 (Lot 2)
Bottling Analysis:	13.0% Alc, 3.15 Ph, 7.4 g/L TA, Dry