



NEUDORF

Home Block Moutere Chardonnay 2020

Suave | Intense | Noble

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping
Hand Harvested | Wild Ferment | Natural Spring Malo
Barrel Fermented (10% New) | Unfined | Vegan

*"Although hand-picked under strict Covid 19 social distancing restrictions, it's the exceptional growing season & quality of fruit that shine in this bottle. A wine that for nearly **four decades** has led our Neudorf portfolio, the 2020 vintage is typically intense and elegant."*

Todd Stevens, Winemaker

In its 39th vintage - Home Block Moutere Chardonnay has developed a certain "Neudorfness."

Naturally this chardonnay has classic notes – white lilies, garden herbs and the now more familiar note of home baking. However, it's the harmony and unity that define its greatness.

While still young, Home Block Moutere Chardonnay 2020 already has an elegant mouthfeel which will continue to develop. This curvature is kept structured with a gentle backbone of acidity.

Restrained oak, suave fruit and classic Moutere minerality wrapped up to deliver a wine of excellence and nobility.

"World Class Chardonnay. 97 Points"
Tim Atkin MW, NZ (2019 Vintage)





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Home Block Moutere Chardonnay 2020

Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Elveation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small pebbles in upper horizon.

Vineyard Established: 1978

Farming: Dry Farmed, Organic (Biogro: #5438)

Variety: 100% Chardonnay

Clonal Selection: Mendoza

Hand Harvested: 100%

Seasonal Detail: Dry and Windy Spring, Dry Summer, Classic Autumnal Finish.

Winemaking Detail

Harvest: 20th & 23rd March 2020

Processing: 100% whole bunch press. 48 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% barrel fermentation, 10% new. French Oak – medium toast

Maturation: 12 months on full lees with monthly battonage until completion of malo, followed by 4 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

Fining: None **Filtration:** Coarse **Vegan:** Yes

Bottling Analysis: 13.5% Alc, 3.18 pH, 6.4 g/L TA, Dry

Full Bottle Weight: 1,165 g