



NEUDORF

Home Block
Moutere Chardonnay
2022

Regal | Fulsome | Intense

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping | Hand
Harvested | Wild Ferment | Natural Spring Malo
Barrel Fermented | Unfined | Vegan | Lightweight Glass
Bottle | Solar Powered Winery

"My 10th vintage as winemaker at Neudorf delivered a classically fulsome Moutere Chardonnay. A regal, modern and sophisticated wine."

Todd Stevens, Winemaker

A superb expression of terroir, vintage and ethos.

After 41 vintages we trust the process - mature vines, ancient soils and elegant winemaking. The results continue to be internationally renowned.

Modern familiarity - oyster shell, apricots and yuzu are gracefully intertwined and come to a crescendo of complex power across the palate. Although intense, this chardonnay exudes restraint, poise and longevity.

Todd's fingerprint of gentle oak handling is celebrated in this cool climate, sophisticated and somewhat aristocratic chardonnay.

Cellar with confidence, drink with pleasure.

"Impressive power and purity. 97 Points."

Bob Campbell MW

"A paradox of a wine, it is at once accessible with charming fruit but also contemplative and restrained. 96 Points."

Stephen Wong MW, NZ





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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: A wet start to the season followed by a dry, albeit warm spring and summer. February rains provided a challenge close to harvest, but a dry picking window allowed for disease pressures to be managed. A season producing wines of elegance, rather svelte in stature, and approachable.

Winemaking Detail

Harvest: 28th March 2022

Processing: 100% whole bunch press. 24 - 48 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% barrel fermentation, 15% new old French Oak – medium toast

Maturation: 10 months on full lees with monthly battonage until completion of malo, followed by 3 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.38 pH, 6.0 g/L TA, Dry

Full Bottle Weight: 1,165 g