



NEUDORF

Home Block Moutere Pinot Gris 2020

Sophisticated | Quince | Integrated

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard Low Cropping
Hand Harvested | Wild Ferment | 100% Old Barrel Ferment
Unfined | Vegan

"This works at a number of speeds, texture is serious, flavour is detailed and compact, green melon, green mango, mint and grassy notes, fennel too.

Really lovely. Great lick of chalky pucker.

***Sophisticated stuff here.**"* Mike Bennie, AUS

This Pinot Gris is noble.

A wine that exudes elegance, Home Block Moutere Pinot Gris is a subtle and wonderful experience to drink.

Rich, round and satisfying.

Smelling this wine reminds me of stories from the markets in Marrakesh, an enchanting blend of rose water, cardamon & orange blossom.

100% barrel aged, the palate is long and concentrated. Whilst beautifully filling and oily, the wine is consistently kept in shape with a lick of minerality at the end.

This Pinot Gris speaks to Alsace, maybe more so than a typical New Zealand aromatic.

*"Complex, pure, **enticing and intriguing** bouquet with layers of elderflower, fruit spice then fresh green pears and honeysuckle, some apple and leesy complexity. Even better on the palate with a fine mealy texture, fresh acid line and a core of flavours that mirror the nose. Balanced, even, lengthy and delicious. Drinking perfectly from today and through 2025+.*

*An excellent food wine choice as well, suited to salads and vegan dishes, seafood pasta and tomato consommé. 94 Points. **Excellent.**"*

Cameron Douglas MS





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Home Block Moutere Pinot Gris 2020

Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Ellevation, 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% Pinot Gris

Clonal Selection: 457, 2/15, 7A, Mission

Hand Harvested: 100%

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

Winemaking Detail

Harvest: 28th March 2020

Processing: 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% Puncheon (neutral)

Malolactic: None

Fining: None **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 13.5% Alc, 3.22 pH, 6.7 g/L TA, 4.5 g/L Residual Sugar

Full Bottle Weight: 1,165 g