



NEUDORF

Home Block Moutere Pinot Noir 2019

Fine | Velvety | Stately

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Low Cropping
Single Vineyard | Hand Harvested | Wild Ferment
Natural Spring Malo | Barrel Mated (20% New)
Unfined | Unfiltered | Vegan

*“Youthful, tense, complex and dry. Flavours of red berries, currants, flowers and baking spices of oak. Firm tannins and acidity ensure this wine will age well. There’s a **vibrato and energy** at the core carrying flavour and texture evenly. **95 Points.**”* Cameron Douglas MS, NZ

A loveable rebel.

This Home Block Moutere Pinot Noir offers more than meets the eye, although from a dry hot summer, this Noir retains a refreshing characteristic.

Classically rich with dark chocolate notes, layered with coffee, cigar smoke and soft, old leather. Something of a prohibition bar in the 20’s. But there is an elegance here that is truly graceful, a balance of dark fruit, fine tannin and subtle oak.

For such a refined wine, you can rebel it up with food... dark enough for BBQ’d venison, earthy enough for wild mushrooms, intelligent enough to have on its own, in the cool of the evening, next to a roaring fire.

Cellar with absolute confidence.

*“Smoothly rendered and juicy with rich dark cherry to close. The acidity is pitch perfect. **Mouthwatering, delicious pinot. 97 Points.**”*

Nick Stock for James Suckling





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Home Block
Moutere Pinot Noir
2019

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 Noir

Clonal Selection: 777

Hand Harvested: 100%

Seasonal Detail: Extreme in both high temperatures and low rainfall.

Winemaking Detail

Harvest: 12th March 2019

Processing: Fruit chilled, sorted and 82% destemmed, 18% whole cluster.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% open top fermentation – peak temperature of 32 C

Cap Management: Hand plunge (pigeage) 2 times daily

Oak Management: 100% French Oak - 21% new

Maturation: 11 months in oak, blended to stainless steel tank for 4 months.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 14% Alc, 3.60 pH, 5.0 g/L TA, Dry

Full Bottle Weight: 1,165 g