



NEUDORF

Home Block Moutere Pinot Noir 2020

Visceral | Violets | Suede

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 (2019 Vintage)

Our loveable rebel.

When writing tasting notes, it is the harmonious wines that I find the most tricky to write about – when everything is in check there is not a note sticking out or stealing the spotlight, just a beautiful glass of wine. Needless to say, this pinot left me with a blank sheet of paper.

It’s all in there – those delicious familiar pinot notes – vanilla oak, compote of berries, summer violets, subtle spice, refreshing acidity. Bound together in suede like tannins and brooding, earthy, visceral nuances. It is harmony of all these intricacies that make it a truly great wine.

Elegant, refined and intelligent this pinot doesn’t need anything but would be spectacular with rare venison back strap that has barely kissed the BBQ.

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 (2019 Vintage)





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Home Block
Moutere Pinot Noir
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 Noir

Clonal Selection: 5, 10/5, 777

Hand Harvested: 100%

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

Winemaking Detail

Harvest: 20th - 23rd March 2020

Processing: Fruit chilled, sorted and 85% destemmed, 15% 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 - 18% 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, 5.5 g/L TA, Dry

Full Bottle Weight: 1,165 g