



NEUDORF

# Home Block Moutere Pinot Noir 2021

Woodfire | Complex | Fine

Organically Certified BioGro 5438

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

*“Long. Nuanced and deep-flavoured. Violets and this really grows on the finish in the way that fine Burgundy does.”*  
Jancis Robinson MW (2020 Vintage)

Our loveable rebel.

2021 will go down in the history books for its cold flowering week resulting in a low cropping yield and extremely concentrated vintage - this wine celebrates those elements.

A deep and brooding Pinot.

The palate and aromas are beautifully intertwined - dark cocoa nibs, freshly roasted coffee beans, black cranberries and ripe cherries with a hint of pink peppercorns and campfire smoke. These elements come together in a brilliantly bold pinot, a-typical of Nelson.

Fine tannins frame this wine as it moves through the palate. This chalky note keeps the rather voluptuous flavour profile in check and gives the wine an elegant mouthfeel.

This deserves a great cut of meat thrown on a seriously hot BBQ. Open a couple of hours early or decant to enjoy at its best.

Cellar with absolute confidence.

*“Finely knit tannins are soaked in fresh red berries with some herbal complexity. Tea leaves and rosemary stems, as well. Lovely tension. 95 Points.”* James Suckling (2020 Vintage)





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Home Block  
Moutere Pinot Noir  
2021

**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% Pinot Noir

**Clonal Selection:** 777, 5, 667

**Hand Harvested:** 100%

**Seasonal Detail:** Mild Winter, Erratic Spring, Cool - Moderate Summer, Dry Autumn.

**Winemaking Detail**

**Harvest:** 13th - 14th March 2021

**Processing:** Fruit chilled, sorted and 100% destemmed.

**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% 1 - 2 year old French barriques.

**Maturation:** 10 months in oak then racked and blended.

**Malolactic:** 100% natural spring malo

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

**Bottling Analysis:** 13.5% Alc, 3.52 pH, 5.6 g/L TA, Dry

**Full Bottle Weight:** 1,165 g