



NEUDORF

Rosie's Block  
Amphora Chardonnay  
2021

Intriguing | Flowing | Tapered

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping  
Hand Harvested | Wild Ferment | Natural Spring Malo  
100% Amphora Fermented | Unfined | Vegan | Lightweight  
Glass Bottle | Solar Powered Winery

*"There is an airiness and lift to this wine which takes it to the **ethereal** — not just on the sweet herb-inflected nose of thyme and marjoram, but also in how **it soars across the palate** — barely coming down to land before gently coalescing into a pillowy soft, filigree finish."*

Stephen Wong MW, NZ, 2020 Vintage.

A wine that has grown out of its name but into its own.

Formerly known as Twenty Five Rows, this wine - now 100% Amphora fermented - is an exploration and celebration of our Moutere Clays.

A dynamic, modern chardonnay.

Beeswax, white pepper and fresh, forest-like minerality, reminiscent of New Zealand's alpine lakes in the Spring. Notes of sage leaves and lily of the valley complete the profile.

Although glacial and crystalline, the mouthfeel is alluring. The amphora brings a powerful weight and presence.

All this beauty, crescendos with a surge of acidity that flowing across the palate with classic Neudorf grace.

An atypical, energetic and captivating chardonnay.





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**Vineyard Detail**

**Site:** Rosie's Block - Upper Moutere, Nelson  
**Aspect:** 90m Elveation, North West Facing  
**Soil Type:** Moutere Clay Gravels  
**Soil Composition:** Deep sand loam, with clay content (19%). Little stone content.  
**Vineyard Established:** 1999  
**Farming:** Dry Farmed, Organic (Biogro: #5438)  
**Variety:** 100% Chardonnay  
**Clonal Selection:** 548, Mendoza  
**Hand Harvested:** 100%  
**Seasonal Detail:** Mild Winter, Erratic Spring, Cool - Moderate Summer, Dry Autumn.

**Winemaking Detail**

**Harvest:** 22nd & 24th March 2021  
**Processing:** 100% whole bunch press. 48 hour settling.  
**Fermentation:** 100% Wild Yeast, High solid fermentation  
**Fermentation Vessel:** 100% Clay Amphora  
**Maturation:** 10 months on gross lees, followed by 3 months on fine lees, in a stainless steel tank.  
**Malolactic:** 100% natural spring malo  
**Fining:** None **Filtration:** Coarse **Vegan:** Yes  
**Bottling Analysis:** 14.0% Alc, 3.24 pH, 5.7 g/L TA, Dry  
**Full Bottle Weight:** 1,165 g