



NEUDORF

Rosie's Block Moutere Albariño 2021

Refreshing | Lime Blossom | Green Mango

**Moutere Clay Gravels | Single Vineyard | Low Cropping |
Hand Harvested | Wild Ferment | Unfined | Vegan | Solar
Powered Winery | Lightweight Glass Bottle**

“An absolutely delicious albariño, certainly one of the very best NZ examples. It shows classic albariño flavours of citrus, mandarin and orange blossom. A richly-textured wine, with a wonderful line of mouth-watering acidity. 95 Points.”

Bob Campbell MW, NZ (2020 Vintage)

Mouth-wateringly irresistible.
Summer in the bottle, toes in the water.

A cocktail of lime blossom and fresh garden herbs. A juicy, refreshing example of Albariño. Chalky minerality underpins green tropical notes, rich mouthfeel and lingering concentration. There is lovely shape to this wine, it's elegant and fulfilling.

Albariño – a grape native to Northern Spain- Rias Baixas on the Atlantic Coast - home to some of the world's best seafood – goose barnacles, prawns, clams and crab.

Nelson is Australasia's largest fishing port and the region has a similarly moderate maritime climate. We decided to plant a trial block several years ago and have since planted more. Once it was considered a wine to be drunk early but the modern take on Albariño allows you to cellar it comfortably.

To say this would be a match for Kai Moana is an understatement – drink with freshly shucked oysters, garlic steamed mussels or a slice of pan seared tuna.





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Rosie's Block
Moutere Albariño
2021

Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson
Aspect: 90m Elevation, North Facing
Soil Type: Moutere Clay Gravels
Soil Composition: Deep sandy loam with clay content (19%). Little stone content.
Vineyard Established: 1999
Farming: Dry Farmed
Variety: 100% Albariño
Clonal Selection: 635, 636, 637
Hand Harvested: 100%
Seasonal Detail: Mild Winter, Erratic Spring, Cool - Moderate Summer, Dry Autumn.

Winemaking Detail

Harvest: 25th & 26th March 2020
Processing: 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked.
Fermentation: 100% Wild Yeast
Fermentation Vessel: 100% stainless steel
Malolactic: None
Fining: None **Filtration:** Sterile **Vegan:** Yes
Bottling Analysis: 13.0% Alc, 3.40 pH, 7.1 g/L TA, 3.5 g/L RS
Full Bottle Weight: 1,265 g