



NEUDORF

Rosie's Block Moutere Chardonnay 2020

Orchids | Serene | Refined

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping Hand
Harvested | Wild Ferment | Natural Spring Malo
Barrel Fermented | Unfined | Vegan | Lightweight Glass

"A taut, nervy wine, with a delicious backbone of fruity acidity helping to drive a lengthy, mouth-watering finish. 97 Points."

Bob Campbell MW, NZ

Named after Tim and Judy's daughter Rosie, the block sits on a slightly higher elevation to the Home Block just 1km away. This Chardonnay is a sibling to what is deemed the keystone in our portfolio - Neudorf Home Block Moutere Chardonnay.

A wine that naturally exudes what we call "Moutereness" - a complex combination of restrained and elegant savoury notes bound together by something that reminds us of a lazy, hazy summer evening.

The 2020 Rosie's Block Moutere Chardonnay offers a crystalline, concentrated experience. Although elegant and refined the mouthfeel of this modern Chardonnay washes across the palate with the persistence of waves lapping at the shoreline.

An even balance of white summer fruits weighted against a saline minerality come together framed in the perfect amount of oak. There is heady, evening haziness intertwined with a lick of frisky acidity, in classic Neudorf fashion.

A sophisticated Chardonnay to enjoy with or without food, in the near or far, with friends or family.

"This will bring joy to Chardonnay lovers, especially those who do not feel left out by the move towards leaner, more mineral, oak-shy styles."

Stephen Wong MW, NZ





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Rosie's Block
Moutere Chardonnay
2020

Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson
Aspect: 90m Elveation, North Facing
Soil Type: Moutere Clay Gravels
Soil Composition: Deep sandy loan with clay content (19%). Little stone content.
Vineyard Established: 1999
Farming: Dry Farmed, Organic (Biogro: #5438)
Variety: 100% Chardonnay
Clonal Selection: Mendoza, 548
Hand Harvested: 100%
Seasonal Detail: Dry and Windy Spring, Dry Summer, Classic Autumnal Finish.

Winemaking Detail

Harvest: 24th & 25th March 2020
Processing: 100% whole bunch press. 48 hour settling
Fermentation: 100% Wild Yeast, High solid fermentation
Fermentation Vessel: 100% barrel fermentation, 18% new. French Oak – medium toast
Maturation: 12 months on full lees with monthly battonage until completion of malo, followed by 4 months, on fine lees, in stainless steel tank.
Malolactic: 100% natural spring malo
Fining: None **Filtration:** Coarse **Vegan:** Yes
Bottling Analysis: 14.0% Alc, 3.15 pH, 6.3 g/L TA, Dry
Full Bottle Weight: 1,165 g