

## Rosie's Block Moutere Riesling Dry 2020

Refreshing | Lime Blossom | Mineral

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Hand Harvested Single Vineyard | Wild Ferment | Fermentation: Tank (90%) Old Barrel (10%) | Unfined | Vegan

"Concentrated, mouth-wateringly dry riesling with citrus, lime, apple blossom and oyster-shell mineral characters. A perfect balance of subtle sweetness and crisp acidity builds pleasing tension and a lengthy finish. Should develop well with bottle age. 95 Points." Bob Campbell MW

Riesling is on a roll. The grape is getting lot of love from actual wine drinkers not just winemakers, wine sellers and writers. Heavens to Betsy this is a wonderful thing because it is a joyous grape and it keeps forever and it loves all that healthy, delicious seafood New Zealand harvests (sustainably, we hope).

So to our Riesling – Neudorf Rosie's Block Moutere Riesling Dry 2020. This wine is beautifully entwined from the very start.

On the nose and rolling into the palate ruby grapefruit, lemon grass and bouquets of green and white florals. This racy, crisp, intelligent wine is tightly bound with a core of minerality and refreshing acidity.

There is an elegant juiciness to this rielsing that is simple begging for kingfish sashimi, lemon tart or 5's to roll around on a hot summers afternoon.

"Pure, varietal, distinctive and youthful bouquet with aromas of wild flowers and fresh white peach, sweet lime-flower and mandarin, apple and honeysuckle. Beautiful on the palate with a silky lite cream texture accentuated with fine lees, contrasting acidity and a core of fruit flavours that reflect the nose. Fantastic length and finish - the perfect aperitif style.

Drink now and through 2030+. 95 Points. Outstanding."

Cameron Douglas MS, NZ





## Rosie's Block Moutere Riesling Dry 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% Riesling

Clonal Selection: GM110, Ormond 239/10,

198/19

Hand Harvested: 100%

Seasonal Detail: Dry and Windy Spring, Dry

Summer, Classic Autumnal Finish.

## Winemaking Detail

Harvest: 29th March 2020

**Processing:** 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 90% stainless steel, 10%

neutral barrel

Malolactic: None

Fining: Minimal Filtration: Sterile Vegan: Yes

Bottling Analysis: 12.5% Alc, 2.99 pH, 7.1 g/L

TA, 6.5 g/L RS

Full Bottle Weight: 1,265 g