



NEUDORF

Rosie's Block Moutere Riesling Dry 2021

Lily of the Valley | Pristine | Racy

Organically Certified BioGro 5438

Organically Certified BioGro 5438 | Moutere Clay Gravels |
Single Vineyard | Low Cropping | Hand Harvested | Wild
Ferment (15% Neutral Barrel) | Unfined | Vegan | Solar
Powered Winery | Lightweight Glass Bottle

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, it keeps forever and it loves all that healthy, delicious seafood New Zealand offers.

So to our Riesling – Neudorf Rosie's Block Moutere Riesling Dry 2021. This wine is graceful and elegant from the get go.

On the nose and rolling into the palate, delicate florals and gentle citrus notes are intertwined with soft summer herbs. There is a subtle minerality that glides through this wine leaving a beautifully refreshing finish.

There is an exquisite fragility to this Riesling that is craving a plate of fresh snapper sashimi, lemon sorbet or five o'clock 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. 95 Points. **Outstanding.**"*

Cameron Douglas MS, NZ (2020 Vintage)





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Rosie's Block
Moutere Riesling Dry
2021

Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Elvation, 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, Organic (Biogro: #5438)

Variety: 100% Riesling

Clonal Selection: GM110, Ormond 239/10, 198/19

Hand Harvested: 100%

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

Winemaking Detail

Harvest: 26th March 2021

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

Fermentation: 100% Wild Yeast

Fermentation Vessel: 85% stainless steel, 15% neutral barrel

Malolactic: None

Fining: Minimal **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 12.5% Alc; 3.10 pH; 7.5 g/L TA; 5 g/L Residual Sugar

Full Bottle Weight: 1,265 g