



NEUDORF

Tiritiri
Chardonnay
2019

White Peach | Focused Minerality | Silky

Moutere Clay Gravels | Low Cropping | Hand Harvested |
Wild Ferment | Natural Spring Malo | 13% Barrel Fermented
(New) | Unfined | Vegan

Tiritiri 1. to plant, cultivate | 2. Neudorf's grower series.

"...I'd lap this up in a wine bar today..."
Jancis Robinson MW, UK

A new addition to the Neudorf portfolio.

The inaugural Tiritiri Chardonnay comes from three sites within
the Moutere Hill's, including the young vines of
Neudorf's own Rosie's Block.

Drinking this wine suggests to me what it might be like to surf
those waves off Raglan.

On the nose - ocean sea spray, waxy native florals entwined with
white peaches.

These flavours are brought though to the palate along with notes
of fennel & yuzu pith. The wine flirts with an exquisite balance
of minerality & precision. There is a refreshing surge of acidity
that is held together brilliantly with a framework of oak & fruit
concentration - all riding the wave in sync.

A Chardonnay to be gently chilled, generously shared & enjoyed
with anything that takes you back to the seaside in summer,
maybe for a surf, a cast, or a wander.





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Vineyard Detail

Sites: Neudorf Rosie's Block; S & P Anderson's Vineyard; A Bauer & K Schoch's Vineyard.

Variety: 100% Chardonnay

Clonal Selection: Mendoza, 15, 95, 8021

Hand Harvested: 100%

Soil Type: Moutere Clay Gravels (100%)

Seasonal Detail: Extreme in both high temperatures and low rainfall.

Winemaking Detail

Harvest: 13th - 26th March 2019

Processing: 100% whole bunch press. No or minimal settling.

Fermentation: 100% Wild Yeast, high solid fermentation.

Fermentation Vessel: 100% barrel fermentation, 13% new. French Oak – medium toast.

Maturation: 10 months on full lees with monthly battonage until start of malo.

Malolactic: 100% natural spring malo

Fining: None **Filtration:** Coarse **Vegan:** Yes

Bottling Analysis: 13.5% Alc, 3.16 pH, 5.9 g/L TA, Dry

Full Bottle Weight: 1,165 g