



NEUDORF

Tiritiri Chardonnay 2021

Mineral | White Pepper | Flirtatious

**Moutere Clay Gravels | Low Cropping | Hand Harvested |
Wild Ferment | Natural Spring Malo | Barrel Fermented
(12% New) | Unfined | Vegan | Lightweight Glass Bottle**

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

"I love it! There is a virtue to simplicity."

Jancis Robinson MW, UK

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

Chardonnay offers the winemaker many choices. This is evident in our own portfolio of the classic, although contemporary, Moutere wines next to our exploration of amphora ageing. One thing is for sure - Chardonnay is a wonderful drink and Tiritiri embodies this.

Classically Neudorf, in restraint and modernity, Tiritiri is a Chardonnay lover's package. A balanced collaboration of fruit, oak, acidity and finesse.

The wine from nose to palate is generous without ever being overblown. There's a warm familiarity of juicy, summer fruits intertwined with sea-air minerality. Todd's use of oak frames the wine guiding it gently, without demanding attention. All elements are laced together with a fine strand of acidity on the back palate, leaving a long, refreshing and moreish finish.

Chardonnay in this form is destined for seafood. We say it a lot, but the truth is, wines like these speak of where they come from and with the abundance of Tasman Bay on our doorstep it is hard to imagine a gently chilled glass of Tiritiri Chardonnay without the "catch of the day" no matter where you are in the world.

However I can vouch for having it alone or with a chunk of parmesan... after all it's here to be enjoyed any way you choose.





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Tiritiri
Chardonnay
2021

Vineyard Detail

Sites: Neudorf Rosie's Block; S & P Anderson's Vineyard;

Variety: 100% Chardonnay

Clonal Selection: Mendoza, 15, 95, 8021

Hand Harvested: 100%

Soil Type: Moutere Clay Gravels (100%)

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

Winemaking Detail

Harvest: 22nd - 23rd March 2021

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

Fermentation: 100% Wild Yeast, high solid fermentation.

Fermentation Vessel: 100% barrel fermentation, 30% 1 year old 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, 3.35 pH, 5.4 g/L TA, Dry

Full Bottle Weight: 1,165 g