



NEUDORF

Tiritiri
Pinot Gris
2021

Ticklish | White Pepper | Quince

Moutere Clay Gravels | Low Cropping | Hand Harvested |
Wild Ferment | 15% Neutral Barrel Fermented | Unfined |
Vegan | Solar Powered Winery | Lightweight Glass Bottle

“Classic bouquet of Pinot Gris...The difference with this wine is the purity of fruit and layer of minerality not often encountered with this wine and style... A balanced and well made wine ready to enjoy.”

Cameron Douglas MS, NZ (2019 Vintage)

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

A luscious, refreshing, gimme more Pinot Gris.

A tagine of white pepper, cardamon, orange blossom and rose water - bound in a lasso of acidity to keep everything in check.

This Gris is all about mouthfeel - it's got depth, viscosity, and richness while staying deliciously clean and deceptively moreish.

A classic, ticks all your boxes Pinot Gris, with a touch of savoury, steely notes in the background - reminiscent of a Neudorf aromatic.

Drink gently chilled with something spicy be it fish, tofu or chicken - this wine is a go to for 'hard to match' dishes. So if you have lime, coriander and chilli on the bench to cook with, you need this in the fridge.





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Vineyard Detail

Sites: Dunbar Vineyard, S & P Anderson's Vineyard

Variety: 100% Pinot Gris

Clonal Selection: 457, 2/15

Hand Harvested: 66% machine harvested, 33% hand harvested.

Soil Type: Moutere Clay Gravels (100%)

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

Winemaking Detail

Harvest: 13th March & 13th April 2021

Processing: Pressed on gentle cycle. Cool settled for 48 hours and racked

Fermentation: 100% Wild Yeast

Fermentation Vessel: 85% stainless steel, 15% Puncheons (neutral)

Malolactic: Partial

Fining: None **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 13.5% Alc, 3.39 pH, 5.2 g/L TA, 3.5 g/L Residual Sugar

Full Bottle Weight: 1,165 g