

## Tom's Block Pinot Noir 2020

## Dark Cacao | Soft Leather | Fine

Moutere Clay Gravels | Dry Farmed | Single Vineyard | Low Cropping | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Matured (20% New) | Unfined | Unfiltered | Vegan

"Dense, intense pinot noir with dark cherry, peat, malt, anise, spice and dried mushroom flavours—a complex mix of fruit and savoury elements. A deliciously accessible wine that should develop well.

95 Points, Five Stars." Bob Campbell MW, NZ (2019 Vintage)

The joy of Pinot Noir is its consistent evolution. Working with newer clones has changed the shape of material at hand for winemaker Todd Stevens. As these additions to the Pinot vineyards settle down, we see a more fragrant, more supple wine in our glass.

Neudorf Tom's Block Pinot Noir 2020 is the first single vineyard, organically certified release of this much loved staple of our cellar.

Pinot Noir is an alluring grape from vine to bottle and this vintage is a brilliant expression of why we love to grow, make & drink it.

Immediately on the nose and through to the palate this wine wraps you up in soft leather, sinking further into the well-worn couch with each sip.

Fine and dusty tannins reminiscent of the darkest chocolates are woven together with notes of warm summer berries. The wine has refreshing acidity underpinned with truly masterful oak management creating a Pinot of sophisticated allure.

Our Moutere Clays provide an European edge – the fruit is kept in check with gentle unobtrusive umami characters. A tsunami like push across the palate, the wine surges with an even flow of purity and elegance.

A pinot of this subtlety and suppleness is begging to be served next to the finest cut with a rich jus or a morish bowl of mushroom risotto laden with parmesan and thyme.





## Tom's Block Pinot Noir 2020

## Vineyard Detail

Site: Neudorf Tom's Block - Upper Moutere,

Nelson

Aspect: 60m - 70m Elveation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small

pebbles in upper horizon.

Vineyard Established: 1991

Farming: Dry Farmed, Organic (Biogro: #5438)

Variety: 100% Pinot Noir

Clonal Selection: 777, 5, 667

Hand Harvested: 100%

Seasonal Detail: Dry and Windy Spring, Dry

Summer, Classic Autumnal Finish.

Winemaking Detail

Harvest: 21st - 27th March 2020

Processing: Fruit chilled, sorted and 100%

destemmed.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% open top fermentation – peak temperature of 32 C

Cap Management: Hand plunge (pigeage) 2 times

daily

Oak Management: 100% French Oak - 20% new

Maturation: 10 months in oak then racked and

blended.

Malolactic: 100% natural spring malo

Fining: None Filtration: None Vegan: Yes

Bottling Analysis: 14% Alc, 3.69 pH, 5.2 g/L

TA, Dry

Full Bottle Weight: 1,165 g