



NEUDORF

Home Block Moutere Chardonnay 2023

Grounded | Serene | Silk

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping | Hand
Harvested | Wild Ferment | Natural Spring Malo
Barrel Fermented | Unfined | Vegan | Lightweight Glass
Bottle | Solar Powered Winery

A wine of stature, history and elegance.

A combination unchanged of mature vines, cool climate, ancient soils and elegant winemaking. Neudorf Home Block Moutere Chardonnay paints in intricate detail why this site has an international reputation.

Classically, notes of oyster shell, cashew nuts and gentle oak are gracefully intertwined and come to a crescendo of complex purity.

Although powerful, Home Block Moutere Chardonnay embodies restraint, poise and longevity.

Timeless.

This chardonnay is the sound of a Jaguar on the open road, the feeling slipping into a tailored jacket, the rush of a first date and the familiarity of laughing with good friends. It is in equal measure seductive, alluring, intelligent, modern and sophisticated.

Cellar with absolute confidence, drink with pleasure.

"Impressive power and purity. 97 Points."

Bob Campbell MW, 2022 Vintage

"A paradox of a wine, it is at once accessible with charming fruit but also contemplative and restrained. 96 Points."

Stephen Wong MW, 2022 Vintage





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Home Block
Moutere Chardonnay
2023

Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Elveation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small pebbles in upper horizon.

Vineyard Established: 1978

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

Variety: 100% Chardonnay

Clonal Selection: Mendoza

Hand Harvested: 100%

Seasonal Detail: A dry start to the season followed by a wetter than normal November. A welcome change to early summer and autumn where we experienced drier and warmer months (December – April). Minor rain events ensured canopies stayed “refreshed” before a trouble-free harvest period. A generous season producing wines of volume and precision.

Winemaking Detail

Harvest: 16th & 23rd March 2023

Processing: 100% whole bunch press. 24 - 48 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% barrel fermentation, 15% new French Oak – medium toast

Maturation: 10 months on full lees with monthly battonage until completion of malo, followed by 3 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.18 pH, 7.2 g/L TA, Dry

Full Bottle Weight: 1,165 g