



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.

*"A true standout wine not only in New Zealand but the world over. Terrific. 96 Points."* Shanteh Wale, Halliday Wine AUS

*"Hard to resist. 96 Points."* James Suckling, USA

*"It feels classy and does classy so well. Top flight. 96 Points."*  
Mike Bennie, The Wine Front AUS





NEUDORF

# Home Block Moutere Chardonnay 2023

## Vineyard Detail

**Site:** Home Block - Upper Moutere, Nelson

**Aspect:** 60m Elevation, 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