



NEUDORF

Home Block Moutere Chardonnay 2025

Restrained | Enduring | Poised

Organically Certified BioGro 5438

*The Real Review New Zealand White Wine of the Year,
2024 Vintage*

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

There is a stillness to Home Block 2025. Cool, mineral and composed as one steps into an ancient stone cathedral, where the air shifts and the rest of the world becomes a distant, peaceful hum.

Moss, stone and Moutere clay give way to toast, raw cashew and a delicate thread of smoke. Yet beneath that mineral austerity is something extraordinarily tactile; like trying to catch silk.

The palate is pure and powerful. Restrained rather than reserved, each layer unfolds at its own pace, with nothing hurried and nothing overstated. There is depth and space.

And through it all, a sense of longevity. The perpetuity of stone and clay, of mature vines; and of a wine whose length seems to stretch beyond the palate. Its complexity gathers, building towards a finish that feels less like a full stop and more like a reverberating echo.

Still, but never static. A Chardonnay of permanence and poise.

“A wine of harmony and grace. Long and memorable. A lasting echo of Tim Finn’s legacy and talent. 96 Points.”

Shanteh Wale, Halliday Wine Companion, Australia. 2024 Vintage.

“Undeniable quality and fine-tuned finesse here with a long life ahead.

Great wine which will develop into a grand, elegantly complex chardonnay. 97 Points.” Stephen Wong MW, The Real Review.

2024 Vintage.





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Home Block Moutere Chardonnay 2025

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: The season began dry before shifting to a wetter-than-usual October, with an exceptionally warm December bringing ideal flowering conditions. While the Christmas and early January period posed some challenges, a return to warm, settled weather through February and March improving ripening. Occasional rain showers kept canopies refreshed, leading to a smooth, trouble-free harvest. The season produced wines of both volume and generosity.

Winemaking Detail

Harvest: 27th & 28th March 2025

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

Fermentation: 100% Wild Yeast, High solid fermentation

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

Maturation: 12 months on full lees with monthly battonage, followed by 4 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.31 pH, 5.2 g/L TA, Dry

Full Bottle Weight: 1,165 g