



NEUDORF

Home Block Moutere Pinot Gris 2024

Saffron | Lily of the Valley | Chalky

Organically Certified BioGro 5438

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

*"A light tickle of sweetness as the wine touches the palate then a mouthfeel of silk and softness. Balanced and well made, **delicious and fresh.**"*

Cameron Douglas MS, NZ (2023 Vintage)

This Pinot Gris is all about texture.

The first sip is like biting into a just-ripe nashi pear, its crisp juiciness giving way to the delicate perfume of lily of the valley and the golden warmth of saffron.

A flicker of tangerine zest sparks brightness, while white pepper and cardamom weave in a gentle spice. Beneath it all, a chalky, mineral thread hums through the wine, adding quiet tension to its generous texture.

The neutral barrel contact brings weight and depth, making for a wine that feels both precise and effortless.

Serve lightly chilled alongside spiced dishes, warm company, or the quiet hum of a late afternoon.

"The winemaker has really nailed the balance. Deliciously refreshing."

Bob Campbell MW, The Real Review NZ (2023 Vintage)





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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% Pinot Gris

Clonal Selection: 2/15, 7A, 457, Mission

Hand Harvested: 100%

Seasonal Detail: The 2023-24 growing season was splendid, marked by a welcome return to an El Niño weather pattern, and more stable weather conditions without dramatic temperature or rainfall extremes.

Summer months were dry and warm but followed by an “autumnal” finish to the season. A superb season producing wines with fruit intensity and poise.

Winemaking Detail

Harvest: 23rd March 2024

Processing: 100% hand harvested. Pressed on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 50% Neutral Puncheon, 50% Stainless Steel

Malolactic: Partial

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

Bottling Analysis: 13.5% Alc, 3.12 pH, 6.5 g/L TA, 6.0 g/L Residual Sugar

Full Bottle Weight: 1,165 g