



NEUDORF

Tiritiri
Pinot Gris
2022

Bosc Pear | Luscious | Moreish

**Moutere Clay Gravels | Low Cropping | Hand Harvested |
Wild Ferment | Partial MLF | Unfined | Vegan | Solar
Powered Winery | Lightweight Glass Bottle**

“Classic bouquet of Pinot Gris...The difference with this wine is the purity of fruit and layer of minerality not often encountered with this wine and style... A balanced and well made wine ready to enjoy.”
Cameron Douglas MS, NZ (2019 Vintage)

Tiritiri 1. to plant, cultivate | 2. Neudorf's grower series.

A flirtatious, refreshing, gimme more Pinot Gris.

A collision of white pepper, lily of valley and pear blossom, with just a peck on the cheek of acidity.

This Gris is all about mouthfeel - it's got depth, viscosity and richness, while staying deliciously clean and deceptively moreish.

A classic, ticks-all-your-boxes Gris, with a touch of savoury, steely notes in the background - textbook Neudorf aromatic.

Drink gently chilled with something spicy, be it fish, tofu or chicken - this wine is a go to for 'hard to match' dishes. So if you have lime, coriander and chilli on the bench to cook with, you need this in the fridge and a glass in your hand.





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Vineyard Detail

Sites: S & P Anderson Vineyard

Variety: 100% Pinot Gris

Clonal Selection: 457

Soil Type: Moutere Clay Gravels (100%)

Seasonal Detail: Rainy winter, warm, dry spring and early summer, late season rain but dry picking window, producing clean fruit. A season producing wines of elegance, rather svelte in stature.

Winemaking Detail

Harvest: 14th March 2022

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

Fermentation: 100% Wild Yeast

Fermentation Vessel: 80% stainless steel, 20% Puncheons (neutral)

Malolactic: Partial

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

Bottling Analysis: 13.0% Alc, 3.52 pH, 5.1 g/L TA, 3.0 g/L Residual Sugar

Full Bottle Weight: 1,165 g