



NEUDORF

Tom's Block Mouthere Pinot Noir 2022

Fine | Integrated | Smouldering

**Mouthere Clay Gravels | Dry Farmed | Single Vineyard | Low
Cropping | Hand Harvested | Wild Ferment | Natural Spring
Malo | Barrel Mated | Unfined | Unfiltered | Vegan
Solar Powered Winery**

"I'd say this is rather a defiant wine that is determined to go its own way."
Jancis Robinson MW (2021 Vintage)

The joy of Pinot Noir is its consistent evolution. Working with newer clones has changed the shape of material at hand for winemaker Todd Stevens. As these additions to the Pinot vineyards settle down, we see a more fragrant, more supple wine in our glass.

On the nose and through to the palate this wine exudes a particular elegance and grace.

Fine and silky tea-like tannins are interwoven with notes of black cherry, raspberry and doris plum. Tom's natural "Mouthere-ness" keeps the fruit from being overblown, the wine is underpinned with notes of the forest floor, wild mushrooms and a subtle warming spice.

Restrained use of oak frames this Pinot brilliantly without demanding the pallet and leading into a long and luxurious finish.

A red wine of this restraint is begging to be served next to a lean cut of venison or a generous bowl of mushroom risotto laden with parmesan and thyme.

Proudly unfined and unfiltered.





NEUDORF

Tom's Block
Pinot Noir
2022

Vineyard Detail

Site: Neudorf Tom's Block - Upper Moutere, Nelson

Aspect: 60m - 70m Ellevation, North Facing

Soil Type: Moutere Clay Gravels

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

Vineyard Established: 1991

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

Variety: 100% Pinot Noir

Clonal Selection: 777, 5, 667, 115

Hand Harvested: 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: 17th - 27th March 2022

Processing: Fruit chilled, sorted and 100% destemmed.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% open top fermentation – peak temperature of 32 C

Cap Management: Hand plunge (pigeage) 2 times daily

Oak Management: 100% French Oak - 19% new

Maturation: 10 months in oak then racked and blended.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.80 pH, 5.1 g/L TA, Dry

Full Bottle Weight: 1,165 g