NEUDORF

Rosie's Block
Moutere Riesling Dry
2024

Dragon Fruit | Jasmine Blossom | Fresh

Organically Certified BioGro 5438

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



A Riesling of remarkable clarity, energy and quiet sophistication.

Bright lime zest and lemon drop leap from the glass, intertwined with fresh coriander and delicate white florals. As the wine opens, a softer note of orange blossom emerges, bringing a beautiful contrast to its vibrant citrus core.

The palate is resolutely dry, yet wonderfully substantial, with a generous heart of bright fruit carried by a cascading rush of acidity. There is a beautiful sense of movement here — fresh, flowing and crystalline, like water tumbling over an infinity edge. A subtle mineral tension draws everything together, leaving a finish that is cleansing, precise and beautifully persistent.

Graceful and exhilarating. A Riesling that feels grounded and alive.

A natural partner for bold, fragrant flavours — fresh lime, coriander, chilli and the vibrant energy of your Mexican favourites.

Be Bold. Drink Riesling.

"Fantastic bouquet of fresh citrus and pomaceous fruits, very floral with lime-flower and apple blossoms and a distinctive mineral frame of stone and wet pebbles... Outstanding. 95 Points."
Cameron Douglas MS, NZ

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Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Elveation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Deep sandy loan with clay content (19%). Little stone content.

Vineyard Established: 1999

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

Variety: 100% Riesling

Clonal Selection: GM110, Ormond 239/10, 198/19

Hand Harvested: 100%

Seasonal Detail: The 2023-24 growing season was splendid, marked by a welcome return to an El Nino 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: 24th March 2024

Processing: 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 85% stainless steel; 15% neutral puncheon

Malolactic: None

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

Bottling Analysis: 12.0% Alc; 3.05 pH; 6.8 g/L TA; 7 g/L Residual Sugar

Full Bottle Weight: 1,265 g