



NEUDORF

Rosie's Block Amphora Chardonnay 2025

Saline | Balletic | Intriguing

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping Hand
Harvested | Wild Ferment | Natural Spring Malo
100% Amphora Fermented | Unfined | Vegan | Lightweight
Glass Bottle | Solar Powered Winery

"A wine in need of nothing. Beautiful and one of a kind. 96 Points."
Shanteh Wale, Halliday Wine Companion, 2024 Vintage

100% Amphora fermented - an exploration and celebration of our
Moutere Clays.

There is a beautiful weightlessness to Amphora. Delicate, but never
slight; rounded and complete, it wants for nothing.

Gardenia, biscuit and marzipan sit naturally alongside fennel, nori and
a fine minerality. There is a striking clarity - savoury, refreshing and
brilliantly drawn.

The palate moves with balletic precision, held in suspense between
lightness and strength. Texture and depth build almost imperceptibly,
the wine seeming to hold its breath as it walks a tightrope between
generosity and restraint.

Unshackled from tradition, its nuances hide in plain sight, revealed in
the space where oak might have been expected.

Intriguing, assured and moreish. Serious Chardonnay taking the less
obvious line.

Chardonnay. Unadorned.

*"An excitingly energetic chardonnay with high contrast notes... Remarkably
well-balanced with excellent line and length. 94 Points."*
Stephen Wong MW, The Real Review 2024 Vintage





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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% Chardonnay

Clonal Selection: 548, 8021

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: 17th -31st March 2025

Processing: 100% whole bunch press. 24 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% Clay Amphora

Maturation: 10 months on full lees with minimal battonage. Followed by 2 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.33 pH, 6.6 g/L TA, Dry

Full Bottle Weight: 1,165 g