



NEUDORF

Rosie's Block  
Amphora Chardonnay  
2023

Integrated | Precise | Perfumed

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

*"Clay amphora is the vessel but the **meat on the bones** is the site and (single) vineyard. 93 Points"* Mike Bennie, The Wine Front AUS, 2022 Vintage

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

Amphora Chardonnay plays with exquisite tension.

Tension between fruit concentration & rockpool minerality.  
Between an intriguing flint and weighty mouthfeel.  
Tension in the balance of power & agility.  
Tension in its shape, both curvaceous and driven.

However, this wine is in no way, tense.  
It is graceful, flowing, balletic, genteel, confident and free.

Unshackled by traditional expectations of chardonnay – the result is a contemporary, delicious wine for the chardonnay obsessed or equally the chardonnay averse (apparently that's possible).

An atypical, energetic and captivating chardonnay.

Much like the simple approach to winemaking, this wine should be served with simple fresh seafood and not much faff.

*"Real depth and texture... Very seductive! ... The results are very successful. **Serious stuff!** 17 Points."*

Jancis Robinson MW, 2022 Vintage

*"... Nicely integrated flavours and an impressively lengthy finish. **96 Points.**"* Bob Campbell MW





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# Rosie's Block Amphora Chardonnay 2023

## Vineyard Detail

**Site:** Rosie's Block - Upper Moutere, Nelson

**Aspect:** 90m Elveation, North West Facing

**Soil Type:** Moutere Clay Gravels

**Soil Composition:** Deep sand loam, with clay content (19%). Little stone content.

**Vineyard Established:** 1999

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

**Variety:** 100% Chardonnay

**Clonal Selection:** 548, Mendoza

**Hand Harvested:** 100%

**Seasonal Detail:** A dry start to the season followed by a wetter than normal November. A welcome change to early summer and autumn where we experienced drier and warmer months (December – April). Minor rain events ensured canopies stayed “refreshed” before a trouble-free harvest period. A generous season producing wines of volume and precision.

## Winemaking Detail

**Harvest:** 21st & 22nd March 2023

**Processing:** 100% whole bunch press. 48 hour settling.

**Fermentation:** 100% Wild Yeast, High solid fermentation

**Fermentation Vessel:** 100% Clay Amphora

**Maturation:** 10 months on gross lees, followed by 2 months on fine lees, in a stainless steel tank.

**Malolactic:** 100% natural spring malo

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

**Bottling Analysis:** 13.5% Alc, 3.28 pH, 6.8 g/L TA, Dry

**Full Bottle Weight:** 1,165 g