



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**

"Good ingredients from a great site... This is a winner."
Mike Bennie, The Wine Front AUS

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.

"All about purity and negative space."
Stephen Wong MW, The Real Review NZ

"Textural and elegant."
Emma Jenkins MW, Decanter Magazine





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Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Ellevation, 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