



NEUDORF

# Rosie's Block Moutere Albariño 2024

Rockpool | Papaya | Voluminous

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

*"Neudorf has been **championing albariño** for a decade now and consistently produces one of the most convincing examples in New Zealand."*

Stephen Wong MW, The Real Review NZ

A decade of albarino.

The release of this 2024 vintage marks 10 years of making this totally morish, mouthwatering wine.

Summer in the bottle, toes in the water.

A vibrant bouquet of lime and the seaside on a hot day. Equally reflected on the palate and bound with crystalline acidity resulting in a beautifully savoury example of Albariño.

As a dirty martini drinker, this wine brings me great joy.  
Ya get me?

Notes of oyster shell minerality and freshly cut fennel bulb are wrapped in a nostalgic, hazy summer embrace. There is lovely shape to this wine, it's elegant and fulfilling.

This Albariño oozes grace.

To say this would be a match with the freshest seafood is an understatement – drink with freshly shucked oysters, garlic steamed mussels or kingfish sashimi.

*"A delicious wine from start to finish."*  
Cameron Douglas MS, NZ





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## Vineyard Detail

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

**Aspect:** 90m Elevation, North Facing

**Soil Type:** Moutere Clay Gravels

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

**Vineyard Established:** 1999

**Farming:** Dry Farmed

**Variety:** 100% Albariño

**Clonal Selection:** 635, 636, 637

**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:** 25th - 26th March 2024

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

**Fermentation:** 100% Wild Yeast

**Fermentation Vessel:** 90% Stainless Steel, 10% Neutral Puncheon

**Malolactic:** Partial

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

**Bottling Analysis:** 13.5% Alc, 3.17 pH, 6.6 g/L TA, 5.5 g/L RS

**Full Bottle Weight:** 1,265 g