



NEUDORF

Rosie's Block  
Moutere Chardonnay  
2023

Powerful | Graceful | Chic

Organically Certified BioGro 5438

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

*"A sophisticated but quietly impressive wine of nuance and detail."*  
Stephen Wong MW, The Real Review NZ

A decade ago, Tim & Jude named this block after me and I'm still  
chuffed to bits. The block is about 1km from the Home Block on  
a slightly higher elevation. This Chardonnay is a sibling to what is  
deemed the keystone in our portfolio - Neudorf Home Block  
Moutere Chardonnay.

A couple of years ago, a friend and somm described this wine as  
*"the Gucci slippers"* of our chardonnay portfolio. Luxurious,  
smooth, sassy. Recently someone else described this vintage as a  
dress of European cut, made with New Zealand material. Needless  
to say - Rosie's Block Moutere Chardonnay is our fashion  
statement, and I love that.

Guava, gun flint and lime blossom are elegantly framed by  
restrained used of oak. There is wonderful weight to the palate -  
it is a voluptuous wine with marvellous shape and brilliant focus.  
Long, intricate, sophisticated and somewhat serious. However  
serious it may be - it is also alluring and flirtatious.

You could say Rosie's Block is the "Little Black Dress" that every  
good cellar needs. Perfect for every occasion.

Enjoy with or without food, in the near or far, with  
friends or family.

*"The wine a treat in all its facets and a sense of fanciness comes about  
very quickly. 95 Points."* Mike Bennie, The Wine Front AUS





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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:** 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:** 18th - 22nd March 2023

**Processing:** 100% whole bunch press. 24 - 48 hour settling

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

**Fermentation Vessel:** 100% barrel fermentation, 15% New French Oak – medium toast

**Maturation:** 10 months on full lees with monthly battonage until completion of malo, followed by 2 months, on fine lees, in stainless steel tank.

**Malolactic:** 100% natural spring malo

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

**Bottling Analysis:** 14% Alc, 3.28 pH, 6.9 g/L TA, Dry

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