



NEUDORF

Rosie's Block Moutere Albariño 2023

Honeydew Melon | Fennel | Rock Salt

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

*"An aromatically complex, refreshing and intensely flavoursome Albariño which is so comfortable in its skin, this **deserves to be in every chilly-bin** this summer."* Stephen Wong MW, NZ (2022 Vintage)

Mouth-wateringly irresistible.
Summer in the bottle, toes in the water.

A vibrant bouquet of lime and sea salt which is equally reflected on the palate and bound with crystalline acidity resulting in a beautifully savoury example of Albariño.

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.

An Albariño that oozes grace.

Nelson is Australasia's largest fishing port and the region has a similarly moderate maritime climate. We decided to plant a trial block several years ago and have since planted more. Once it was considered a wine to be drunk early but the modern take on Albariño allows you to cellar it comfortably.

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.

*"It's a delightful wine, **delicious, moreish, wonderfully refreshing.** Top flight, actually. 94 Points."* Mike Bennie,
The Wine Front AUS (2022 Vintage)





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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: 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.

Winemaking Detail

Harvest: 26th - 29th March 2023

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

Fermentation: 100% Wild Yeast

Fermentation Vessel: 92% Stainless Steel, 8% Neutral Puncheon

Malolactic: None

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

Bottling Analysis: 13.5% Alc, 3.40 pH, 6.7 g/L TA, 3.5 g/L RS

Full Bottle Weight: 1,265 g