



NEUDORF

Rosie's Block Moutere Riesling Dry 2022

Lime Zest | Jasmine Blossom | Silky

Organically Certified BioGro 5438

Organically Certified BioGro 5438 | Moutere Clay Gravels |
Single Vineyard | Low Cropping | Hand Harvested | Wild
Ferment | Unfined | Vegan | Solar Powered Winery |
Lightweight Glass Bottle

The grape is getting lot of love from actual wine drinkers not just winemakers, wine sellers and writers. Heavens to Betsy this is a wonderful thing because it is a joyous grape, it keeps forever and it loves all that healthy, delicious seafood New Zealand offers.

So to our Riesling – Neudorf Rosie's Block Moutere Riesling Dry 2021. This wine is graceful and elegant from the get go.

Juicy, vibrant and absolutely morish.

With exquisite acidity, this mouth-watering riesling is racy, attention-seeking and refreshing.

A bouquet of fresh summer herbs and vibrant citrus - you won't want to put your glass down.

A quivering Riesling that is destined for steamed mussels, lemon sorbet or five o'clock to roll around on a hot summers afternoon.

*“Pure, varietal, distinctive and youthful bouquet with aromas of wild flowers and fresh white peach, sweet lime-flower and mandarin, apple and honeysuckle. **Beautiful on the palate** with a silky lite cream texture accentuated with fine lees, contrasting acidity and a core of fruit flavours that reflect the nose. Fantastic length and finish - the perfect aperitif style. 95 Points. **Outstanding.**”*
Cameron Douglas MS, NZ (2020 Vintage)





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Rosie's Block
Moutere Riesling Dry
2022

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% Riesling

Clonal Selection: GM110, Ormond 239/10, 198/19

Hand Harvested: 100%

Seasonal Detail: Rainy winter, warm, dry spring and early summer, late season rain but dry picking window, producing clean fruit. A season producing wines of elegance, rather svelte in stature.

Winemaking Detail

Harvest: 2nd April 2022

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 barrel

Malolactic: None

Fining: Minimal **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 12.5% Alc; 2.97 pH; 7.4 g/L TA; 6 g/L Residual Sugar

Full Bottle Weight: 1,265 g