



NEUDORF

Tiritiri Chardonnay 2022

Luscious | Chalky | Classic

Moutere Clay & Waimea Alluvial | Low Cropping | Partial
Hand Harvest | Partial Wild Ferment | Barrel Fermented &
Matured | Unfined | Vegan | Lightweight Glass Bottle |
Solar Powered Winery

Tiritiri 1. to plant, cultivate | 2. Neudorf's grower series.

"...I love it!"

Jancis Robinson MW, UK (2021 Vintage)

Chardonnay offers the winemaker many choices. One thing is for sure - Chardonnay is a wonderful drink and Tiritiri embodies this.

Classic but not old fashioned. This morish chardonnay walks a tightrope of fruit, minerality, oak and acidity.

There's a beautiful purity to this wine, it offers a certain stillness.

Summer fruits are woven together with rockpool minerality. This Tiritiri Chardonnay truly impresses with its delicate integration of oak. The use of barriques frame the wine gently, without demanding attention.

There is beautiful shape to this wine, its voluminous without being overblown. What may be taken to be a rather lush palate on entry, tapers to a refreshing and modern finish.

Chardonnay in this form is destined for seafood. We say it a lot, but the truth is, wines like these speak of where they come from and with the abundance of Tasman Bay on our doorstep it is hard to imagine a gently chilled glass of Tiritiri Chardonnay without the "catch of the day" no matter where you are in the world.

However I can vouch for having it alone or with a chunk of parmesan... after all it's here to be enjoyed any way you choose.





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Tiritiri
Chardonnay
2022

Vineyard Detail

Sites: A selection from within the Moutere Hills and Waimea Plains.

Variety: 100% Chardonnay

Clonal Selection: Mendoza, 15, 95

Hand Harvested: 100%

Soil Type: Moutere Clay Gravels and Waimea Alluvial

Seasonal Detail: A wet start to the season followed by a dry, albeit warm spring and summer. February rains provided a challenge close to harvest, but a dry picking window allowed for disease pressures to be managed. A season producing wines of elegance, rather svelte in stature, and approachable.

Winemaking Detail

Harvest: 19th – 28th March 2022

Processing: 100% whole bunch press. No or minimal settling.

Fermentation: Parital Wild Yeast, high solid fermentation.

Fermentation Vessel: Barrel fermentation, 10% new. French Oak – medium toast.

Maturation: 10 months on full lees with monthly battonage until start of malo.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.4 pH, 5.3 g/L TA, Dry

Full Bottle Weight: 1,165 g