



NEUDORF

Tiritiri  
Chardonnay  
2023

Chalky | Morish | Fulsome

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.

*"Oodles of pleasure."*

Jancis Robinson MW, UK (2022 Vintage)

Lovingly referred to as our gateway chardonnay - it's approachable, morish, welcoming, balanced. It celebrates the joys of chardonnay and the restraint of Neudorf.

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

Summer stone fruits are woven together with rockpool minerality. Sophisticated lees work adds another layer to the texture of this wine. 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, it's 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. Generous bouillabaisse with crusty bread, snapper sliders or garlic & butter prawns. I promise you, you can't go wrong.





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**Vineyard Detail**

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

**Variety:** 100% Chardonnay

**Clonal Selection:** Mendoza, 15, 95, 8021, 548

**Soil Type:** Moutere Clay Gravels and Waimea Alluvial

**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:** 14th - 27th March 2023

**Processing:** Whole bunch and machine harvested fruit. 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:** Partial spring malo

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

**Bottling Analysis:** 13.5% Alc, 3.4 pH, 6.7 g/L TA, Dry

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