



NEUDORF

Tiritiri Chardonnay 2024

Peachy | Poised | Morish

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

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

"Impressive purity and power."

Bob Campbell MW, The Real Review NZ, 2023 Vintage

How modern Chardonnay should be — bright, subtle
and delicious.

Juicy summer stone fruits and a refreshing squeeze of citrus roll
across the palate, layered with a salty, rockpool minerality and just
a suggestion of oak. Subtle lees work adds roundness, giving the
wine shape and volume while keeping it effortlessly fresh.

It's sleek, balanced and quietly complex — the kind of wine that
feels indulgent, yet sits happily at the table any night of the week.

Tiritiri Chardonnay continues to prove itself one of New
Zealand's best-value Chardonnays. It is a constant in our fridge, a
wine that delivers again and again.

Drink alongside roast chook with fennel salad, tempura prawns
with ponzu, or a springtime asparagus and lemon risotto. This
wine won't fail you.

*"This is **confident and assured** chardonnay and quite obviously a nifty
little gateway wine into the settled nature of Neudorf. Smart indeed."*
Shanteh Wale, Halliday Wine Companion AUS, 2023 Vintage





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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

Hand Harvested: Partial

Soil Type: Moutere Clay Gravels and Waimea Alluvial

Seasonal Detail: The 2023-24 growing season was splendid, marked by a welcome return to an El Nino weather pattern, and more stable weather conditions without dramatic temperature or rainfall extremes.

Summer months were dry and warm but followed by an “autumnal” finish to the season. A superb season producing wines with fruit intensity and poise.

Winemaking Detail

Harvest: 14th – 23rd March 2024

Processing: Partial whole bunch press. No or minimal settling.

Fermentation: Paritial Wild Yeast, high solid fermentation.

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

Maturation: 10 months on full lees with minimal battonage. Then followed by 2 months, on fine lees, in stainless steel tank.

Malolactic: 100%

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

Bottling Analysis: 14.0% Alc, 3.37 pH, 6.5 g/L TA, Dry

Full Bottle Weight: 1,165 g