



NEUDORF

Tiritiri
Pinot Gris
2024

Nashi | White Pepper | Refreshing

Moutere Clay Gravels | Low Cropping | Wild Ferment
Partial MLF | Unfined | Vegan | Solar Powered Winery
Lightweight Glass Bottle

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

"A delicious wine ready to drink. 93 Points, Excellent."
Cameron Douglas MS, NZ (2023 Vintage)

A Pinot Gris that feels like sunshine in a glass—bright,
expressive, and effortlessly drinkable.

This bursts with crisp bosc pear and golden peach. Delicate
florals—think jasmine and honeysuckle. Balanced by a subtle
savory edge that keeps everything in check. The palate is layered
yet refreshing, with a silky weight that gives way to a clean,
mineral finish. A flicker of acidity ties it all together, making
each sip as lively as the last.

This is a go-to wine for dishes that play with spice and
texture—think fresh herbs, lime, and a hit of chilli. Whether it's
fragrant Southeast Asian curries, spiced seafood, or a simple plate
of grilled halloumi, this Gris is up for the challenge.

Best served lightly chilled with nowhere to be.





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Vineyard Detail

Sites: Whenua Matua Vineyard, Upper Moutere
S & P Anderson Vineyard, Upper Moutere

Variety: 100% Pinot Gris

Clonal Selection: 457, 2/15

Soil Type: Moutere Clay Gravels (100%)

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: 13th - 19th March 2024

Processing: 100% machine harvested. Pressed on gentle cycle. Cool settled for 48 hours and racked

Fermentation: 100% Wild Yeast

Fermentation Vessel: 87% Stainless Steel, 13% Puncheons (neutral)

Malolactic: Partial

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

Bottling Analysis: 13.5% Alc; 3 pH; 6.7 g/L TA; 5 g/L Residual Sugar

Full Bottle Weight: 1,165 g