NEUDORF

Tiritiri
Pinot Gris
2025

Bosc | Jasmine | Bright

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.

"The wine flows uniformly, with some snuggly warmth and white pepper spice. A wine that exhibits its varietal character with class and style." *Shanteh Wale, Halliday Wine Companion, AUS*

There is an easy love to this Pinot Gris - expressive, balanced and inviting.

Crisp Bosc pear and golden peach lead the way, with delicate notes of jasmine and honeysuckle bringing a gentle floral grace. The palate is layered, with a silky weight and subtle savoury undertone adding intrigue. Bright acidity threads through the fruit, bringing freshness and definition to a clean, mineral finish.

Generous without being heavy, this is a vibrant Gris.

A natural companion to dishes that play with spice, freshness and texture. Think fragrant Southeast Asian curries, seafood with fresh herbs and lime, or grilled halloumi with a generous squeeze of lemon. Bold, bright flavours for a bold, bright wine.

Best served lightly chilled, with nowhere to be.



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Vineyard Detail

Sites: Neudorf Home Block, Upper Moutere
S & P Anderson Vineyard, Upper Moutere

Variety: 100% Pinot Gris

Clonal Selection: 457, 2/15, 7A

Soil Type: Moutere Clay Gravels (100%)

Seasonal Detail: The season began dry before shifting to a wetter-than-usual October, with an exceptionally warm December bringing ideal flowering conditions. While the Christmas and early January period posed some challenges, a return to warm, settled weather through February and March improving ripening. Occasional rain showers kept canopies refreshed, leading to a smooth, trouble-free harvest. The season produced wines of both volume and generosity.

Winemaking Detail

Harvest: 13th & 27th March 2025

Processing: 90% machine harvested; 10% hand harvested. Pressed on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 85% Stainless Steel, 15% Puncheons (neutral)

Malolactic: Partial

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

Bottling Analysis: 13.5% Alc; 3.39 pH; 6.1 g/L TA; 5.3 g/L Residual Sugar

Full Bottle Weight: 1,165 g