



NEUDORF

# Tiritiri Rosé 2025

Pomegranate | Saline | Radiant

Moutere Clay Gravels | Low Cropping | Wild Ferment  
Partial MLF | Tank & Barrel Fermented | Unfined | Vegan  
Solar Powered Winery

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

*"Yum."*

Judy Finn, Co-Founder & In-house Rosé Aficionado

Graceful with but with serious street smarts,  
she's pretty but not too pretty.

The 2025 rosé is poised, dry and wonderfully textural. There's a quiet confidence to it; a wine that glides rather than shouts, yet still knows how to charm a crowd.

A bright weave of rose petal, blood orange and a whisper of pink sea salt leads the nose and palate. Juicy, refreshing acidity keeps everything lifted and undeniably sip-again tempting.

It's captivating, contemporary, and effortlessly sophisticated.

Rosé is joy in a glass - inclusive, unfussy, and entirely welcoming. This vintage stays true to that spirit: refined, yet disarmingly delicious.

Chill a bottle deeply, pair with kingfish crudo, keep the conversation flowing, and consider your afternoon sorted.

*"The palate is a **left-field take** on strawberries and cream, leaning more towards saline and savoury than sweet."*

Stephen Wong MW, The Real Review NZ (2024 Vintage)





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Tiritiri  
Rosé  
2025

Vineyard Detail

**Sites:** A selection of parcels from within the Moutere Hills

**Variety:** 100% Pinot Noir

**Clonal Selection:** 777

**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:** 15th March 2025

**Processing:** Machine harvested. Pressed on gentle cycle and cool settled for 48 hours and racked.

**Fermentation:** 100% Wild Yeast

**Fermentation Vessel:** 90% stainless steel, 10% barrel (neutral)

**Malolactic:** Partial

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

**Bottling Analysis:** 13.0% Alc, 3.50 pH, 6.6 g/L TA, Dry

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