



NEUDORF

Tiritiri  
Rosé  
2022

Cranberry | Rosewater | Enchanting

Moutere Clay Gravels | Low Cropping | Hand Harvested  
Wild Ferment | Barrel Fermented (10% New) | Unfined  
Vegan | Solar Powered Winery

*"Yum."*

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

Elegant with a touch of sass, how rosé should be.

Balletic and enticing from the start, this rosé is modern, dry and mouth filling. A beautiful collision of summer berries, sea breezes, dusty roads and balmy evenings. Awash with refreshing acidity giving serious second glass appeal.

There is serious element to this wine - enchanting, sophisticated and somewhat demanding of the drinkers attention.

Submerge a bottle of Neudorf Tiritiri Rosé in ice, add sashimi, good conversation, and go forth.

*"A fine satin texture touches the palate... Refreshing acid line with a hint of saline adds additional mouthfeel. 94 Points. Excellent."*  
Cameron Douglas MS, NZ





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**Vineyard Detail**

**Sites:** Neudorf Home Block; S & P Anderson's Vineyard

**Variety:** 100% Pinot Noir

**Clonal Selection:** 777, 5

**Soil Type:** Moutere Clay Gravels (100%)

**Seasonal Detail:** Rainy winter, warm, dry spring and early summer, late season rain but dry picking window, producing clean fruit. A season producing wines of elegance, rather svelte in stature.

**Winemaking Detail**

**Harvest:** 14th & 16th March 2022

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

**Fermentation:** 100% Wild Yeast

**Fermentation Vessel:** 95% stainless steel, 5% barrel (neutral)

**Malolactic:** Partial

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

**Bottling Analysis:** 13.0% Alc, 3.59 pH, 5.9 g/L TA, Dry

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