



NEUDORF

Tiritiri
Rosé
2024

Rosewater | Bergamot | Joyous

Moutere Clay Gravels | Low Cropping | Wild Ferment Partial
MLF | Tank & Barrel Fermented (7%) | 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, this rosé is modern, dry and mouth filling.

A beautiful collision of rosewater, ruby grapefruit and pink salt.
Refreshing acidity gives serious second glass appeal.

An enchanting and sophisticated rosé.

Rosé is all about enjoyment. Although a serious wine, it is not
intimidating or excluding. A drink that welcomes all who indulge.
A drink that makes us say - yum.

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

"A delicious and serious wine not to be missed. 94 Points. Excellent."
Cameron Douglas MS, NZ (2023 Vintage)





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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 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 March 2024

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

Fermentation: 100% Wild Yeast

Fermentation Vessel: 91% stainless steel, 9% barrel (neutral)

Malolactic: Partial

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

Bottling Analysis: 13.0% Alc, 3.43 pH, 6.9 g/L TA, Dry

Full Bottle Weight: 1,165 g