



NEUDORF

Tiritiri  
Rosé  
2024

Rosewater | Bergamot | Joyous

Mouere 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

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.

*"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





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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