NEUDORF

# Tiritiri
# Rosé
# 2026

**Watermelon | Summer | Bright**

**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

Oh, she's a charmer… A Rosé with a playful streak and a wonderfully grown-up sense of style.

Strawberry vine and blackcurrant leaf bring a fresh, botanical charm, with a flicker of summer berries. The palate is bright, resolutely dry and beautifully refreshing, with a final squeeze of acidity keeping everything neatly framed.

There is something captivating about the contrast — playful aromatics, a composed palate and a finish that leaves you reaching for another glass.

Contemporary, charming and entirely unpretentious.

Made for long lunches, lively tables and lovely excuse to get together.

*"Wild thyme, sweet basil and tangelo mingle with hints of pomegranate on this dry and flavoursome rosé."*
Stephen Wong MW, The Real Review NZ (2025 Vintage)



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## Vineyard Detail

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

**Variety:** 100% Pinot Noir

**Clonal Selection:** 777, 115

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

**Seasonal Detail:** The Nelson-Tasman region experienced a interesting vintage, characterised by a warm spring followed by unsettled mid-season conditions.

Intermittent rainfall in January initially presented challenges; however, the weather stabilised from February onward. This transition ushered in cool nights and a long, dry autumn. Notably, the region experienced a greater diurnal shift than is typical, which ultimately shaped a long, unhurried ripening period.

This has produced wines of great clarity and natural freshness.

## Winemaking Detail

**Harvest:** 12th - 13th March 2026

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

**Fermentation:** 100% Wild Yeast

**Fermentation Vessel:** 92% stainless steel, 8% barrel (neutral)

**Malolactic:** Partial

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

**Bottling Analysis:** 13.0% Alc, 3.63 pH, 6.2 g/L TA, Dry

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