



NEUDORF

Tom's Block Mouthere Pinot Noir 2024

Bold | Voilets | Peat

**Mouthere Clay Gravels | Dry Farmed | Low Cropping | Hand
Harvested | Wild Ferment | Natural Spring Malo | Barrel
Matured | Unfined | Vegan | Solar Powered Winery**

"Full, bright ruby, it is fragrant, vibrant and concentrated. 5 Stars."
Michael Cooper, NZ

The joy of Pinot Noir is its quiet refinement over time. As the vineyard continues to settle into itself, the 2024 vintage speaks with gentle clarity - a wine that feels seamlessly composed, each element laced together with intent.

This is Tom's Block in an aristocratic frame.

There's a lovely core of fruit - summer berries and dark cherry - layered with lifted violet aromatics, a hint of peat, and notes of pink pepper, wild herbs and a gentle savoury edge. Fruit leads, but never overwhelms, allowing structure and nuance to carry the wine.

Thoughtful oak integration frames rather than shapes, guiding the wine into a long, graceful finish. Harmonious, restrained, and quietly bold - classic Mouthere, classic Tom's.

It belongs alongside slow, savoury things - wild mushrooms, a shard of aged parmesan. A wine for when the table lingers.

*"This wine takes me back to Nelson and the vineyards
where this wine originates. 94 Points."*
Cameron Douglas MS, NZ





NEUDORF

Tom's Block Pinot Noir 2024

Vineyard Detail

Site: Neudorf Tom's Block - Upper Moutere, Nelson

Aspect: 60m - 70m Elevation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small pebbles in upper horizon.

Vineyard Established: 1999

Farming: Dry Farmed, Organic (Biogro: #5438)

Variety: 100% Pinot Noir

Clonal Selection: 777, 5, 667, 115, Abel

Hand Harvested: 100%

Seasonal Detail: The 2023-24 growing season was splendid, marked by a welcome return to an El Niño 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: 15th - 22nd March 2024

Processing: Fruit chilled, sorted and 100% destemmed.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% open top fermentation – peak temperature of 32 C

Cap Management: Hand plunge (pigeage) 2 times daily

Oak Management: 100% French Oak - 20% new

Maturation: 10 months in oak then racked and blended.

Malolactic: 100% natural spring malol

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

Bottling Analysis: 13.5% Alc, 3.60 pH, 5.8 g/L TA, Dry

Full Bottle Weight: 1,165 g