

# Neudorf Pinot Rosé 2017

Dry Farmed, Wild Yeast, Unfined

Elegant | Alluring | Deliciously Dry

Love it. Drink it.

It is not often we struggle writing tasting notes. This wine stumped us. We just wanted to drink it. Okay we said, focus - then slowly the team admitted to finding crushed cranberry, a hint of mandarin, a nuance of Lady Grey tea leaves (oil of Bergamot), someone mentioned fine talc, another whispered watermelon, still another saw hints of Aperol spritz.

We simply loved it. It is a wine which lets your imagination run wild – sitting on the foreshore at Mapua with a bowl of clams, tucking into a plate of charcuterie – pink slivers of prosciutto, dark wedges of duck terrine and crusty bread.

Such are the dreams ahead.

Until those days appear, a glass of this Rosé will transport you to a place of indolence and pleasure.

Pale rose petal colour with an enticing textural entry. The grapes were dry farmed from the organically managed lower slopes of Tom's Block. Bunches were gently pressed on a Champagne cycle within an hour of being picked – so had very little skin contact.

The wine has intriguing depth with excellent acid balance and a delicious whoosh of minerality carrying through to a satisfying finish.



NEUDORF  
VINEYARDS



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## Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere; Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Clonal Selection:	667, 777, Abel
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

## Winemaking Detail

Harvest:	23rd & 28th March 2017
Harvest Analysis:	22.0 brix, 3.21 pH, 7.3 – 7.7 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	80% stainless steel, 20% barrels (neutral)
Malolactic:	Partial – barrel component
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	30th August 2017
Bottling Analysis:	13.5% Alc; 3.45 pH; 5.7 g/L TA; Dry
Cases Bottled:	559