

# Neudorf Rosie's Block Chardonnay 2015

Wild Yeast, Unfined

Pure | Taut | Racy

*"Very lean and citrusy. Pure and quite mineral with a fine spiciness. It's still primary with very direct lemony flavours and keen but well integrated acidity. Amazing finesse: so taut with nascent complexity. Drinking well now but will get better with a few years in bottle. 94/100"*

Jamie Goode, The Wine Anorak United Kingdom

Dedicated to Tim and Judy Finn's daughter Rosie. This is the first vintage under the new nomenclature. The fruit is largely from Rosie's Vineyard overlooking the home block. The soils are similar – gravel threaded clays which need no irrigation and are under organic conversion.

The wine is still reassuringly Neudorf – wonderfully ripe fruit, coated with muesli notes but underscored by a refreshing wet stone kick.

The nose combines some white fruits with complex oatmeal and almond notes. After these generous notes the palate is initially silky but then we can see the nervy tension. This adds excitement to the fruit core and keeps the structure in check.

As always with Neudorf Chardonnays – structure is paramount. It is all about the winemaker holding a fine line and not painting over the taste of the fruit from a very special piece of land.

*"Fragrant, weighty and savoury, it has generous, youthful stonefruit and smoky oak flavours, a miner-ally thread, excellent complexity and a finely poised, long finish. Drink now or cellar. FOUR & HALF STARS"*

Michael Cooper, New Zealand Wine Guide

  
NEUDORF  
VINEYARDS



*"Very fresh 'green' notes on the nose. All fruit - no excess leesiness or sweetness. Very crisp and racy. Super-refreshing. Youthful but already drinkable. Really clean and bracing. Lemon syllabub notes. Medium weight; carries its alcohol well. 17 Points"* Jancis Robinson MW

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## Vineyard Detail

Vineyards:	Neudorf Rosie's Block, Upper Moutere; Neudorf Home Block, Upper Moutere; Small lots from the Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza, 15, 95, 8021, 548
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A moderately sized harvest where the vagaries earlier in the season where outweighed by a "classic" ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

## Winemaking Detail

Harvest:	17th March - 4th April 2015
Harvest Analysis:	22.4 – 23.8 brix, 2.96 – 3.16 pH
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% wild yeast, high solid fermentation
Fermentation Vessel:	100% barrel fermentation, 15% new French Oak – medium toast
Maturation:	10 months on full lees with monthly battonage until completion of malo
Malolactic:	100%
Fining:	None
Filtration:	Coarse

## Technical Detail

Bottling Date:	14th – 15th March 2016
Bottling Analysis:	14.0% Alc, 3.14 pH, 6.1 g/L TA, Dry