

Neudorf Rosie's Block Chardonnay 2016

Wild Yeast, Unfined

Mineral | Focussed | Ethereal

"It's rich, full and rounded on the tongue, with good multi-faceted complexity. It shows the full range of colours from the chardonnay paintbox. Satisfying."

Huon Hooke, Australia

Named after Tim and Judy's daughter Rosie.

Quietly confident entry with nuances of nectarine and dried apricot supporting a necklace of thyme, lime leaf and wild herbs.

Suave handling of oak is elegant and restrained. On the palate the wine is full, lively and energetic with a nervy finish leaving a trail of citrus leaf and nicely integrated acid.

A juicy wine inviting a second glance.

The wine is precise and polished exhibiting classic "Neudorf" notes.

Drink, cellar, share and enjoy.

"A crackingly smart rendition... tension and energy aplenty." John Saker, The Press New Zealand

"Crisp and green with a nice undertow of broad, ripe fruit. Some but not excessive passion fruit aromas. Neat and crisp."

Jancis Robinson MW



NEUDORF
VINEYARDS



"Gentle, fruity chardonnay with chalky, mineral, toast, hazelnut, citrus and white peach flavours. Attractive wine with appealing purity and an ethereal texture. A low key chardonnay that is deliciously drinkable." Bob Campbell 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:	Will be remembered as an atypical growing season. Difficult to interpret, but provided wines physiologically ripe at lower sugars and moderate acidity. They will be remembered as wines of elegance, rather svelte in stature, and approachable.

Winemaking Detail

Harvest:	21st March - 10th April 2016
Harvest Analysis:	21.0 – 23.6 brix, 3.11 – 3.30 pH, 7.7 – 9.7 g/L T.A
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 start of malo.
Malolactic:	100%
Fining:	None
Filtration:	Coarse

Technical Detail

Bottling Date:	6th – 8th March 2017
Bottling Analysis:	13.5% Alc; 3.29 pH; 5.7 g/L TA; Dry