

Neudorf Rosie's Block Chardonnay 2017

Wild Yeast, Unfined

Distinctive | Luscious | Umami

"Very appetising with good breadth of fruit and no excess of acidity. Open and appealing. Great tension but with a solid core of fresh fruit. 17 Points." Jancis Robinson MW

Named after Tim and Judy's daughter Rosie. Her block sits on the hill overlooking the home block. Winemaking is very similar to Moutere – 100% malolactic fermentation and only about 15 % new oak.

2017 vintage produced a green/gold wine with generous mouthfeel... white peach underscored by an intriguing savoury note. A touch of citrus and notes of dill. The wine is rich but controlled. The work sleek springs to mind. A girdle of acidity keeps the full, textured, palate under control and offers a refreshing, cleansing finish. This persistent finish which leaves a satisfying trail of flavour.

Drink it slightly cool, not cold and enjoy alongside chicken, grilled hoki and as a counterpoint to roast pork crackling.

As a wine we feel this vintage is showing splendidly considering its youth. It is drinking well now and will continue to evolve as it ages.

Suave handling of oak is elegant and restrained.
A juicy wine inviting a second glance.

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

Drink, cellar, share and enjoy.



NEUDORF
VINEYARDS



"Light, fresh, delicate chardonnay with subtle nutty lees, oyster shell and bran biscuit flavours. Appealing purity. Quite a charming wine from a challenging vintage. When the going gets tough." 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:	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:	24th March - 24th April 2017
Harvest Analysis:	20.8 – 23.1 brix, 3.00 – 3.21 pH, 7.3 – 10.3 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:	1st – 5th March 2018
Bottling Analysis:	13.5% Alc; 3.24 pH; 6.2 g/L TA; Dry