

# Neudorf Rosie's Block Chardonnay 2018

Complex | Intriguing | Rockpool Minerality

Moutere Clay Gravels | Low Cropping | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Fermented (15% New) Unfined | Vegan

*"There's great energy to this wine, which is tightly furled with layers of flavour that emerge in the glass and mouth. A serious, focused effort of real appeal."* Dr. Jamie Goode

Named after Tim and Judy's daughter Rosie. Her block sits on the hill overlooking the home block. Winemaking is very similar to our Moutere Chardonnay.

Neudorf Rosie's Block is becoming a bit of a star in our portfolio. It has the "Moustereness" we expect of our soils and the "Neudorfness" we expect of our wine crew but it brings its own charm and exuberance to the collection.

This vintage shows Rosie's Block as a textural, flowing wine which glides across the palate. It brings a sense of completeness as every note is embraced to be part of a rich whole.

There is the expected tension in the wine but some generous stonefruit (not so generous as to be tiresome; just enough to soothe and intrigue). Mineral notes are exhibited and there is a welcome refreshing note at the finish. Oak is simply an echo in the background, not overstepping the mark at all.

It's complex but understandable – a wine you can pour, enjoy and smack your lips together and think of pouring another glass to enjoy with a roast chicken smothered in lemon and olive oil, maybe grilled flounder or chuck some sweet diamond clams into your linguine. Masterful.



NEUDORF  
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*"Good, crisp, exuberantly fruity Chardonnay with sufficient corset and minerality to make it really refreshing yet approachable. Very well done!"*

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 season to be remembered for extremes - a record hot and dry spring followed by a warm summer that featured sporadic rain events, resulting in a challenging harvest. Surprisingly, wines physiologically ripe at lower sugars with a graceful poise and approachability.

## Winemaking Detail

Harvest:	20th March – 6th May 2018
Harvest Analysis:	19.8 – 21.0 brix, 3.18 – 3.44 pH, 7.6 – 9.5 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%
Filtration:	Coarse

## Technical Detail

Bottling Date:	4th– 7th March 2019
Bottling Analysis:	13.0% Alc; 3.57 pH; 5.8 g/L TA; Dry