



NEUDORF

Rosie's Block Mouere Riesling 2025

Crystalline | Lively | Nectar

Organically Certified BioGro 5438

Mouere Clay Gravels | Single Vineyard | Low Cropping
Hand Harvested | Wild Ferment | Unfined | Vegan | Solar
Powered Winery | Lightweight Glass Bottle

Dip into something a little sweeter. A touch off-piste for us, a little bit “*back to the future*” for those who may remember it.

For the first time in a long while, we’ve made a limited release off-dry Riesling – crafted in a *spätlese* style that is unapologetically moreish.

Lime marmalade and white jasmine on the nose, followed by a crystalline stroke of riverstone minerality and sweet nectar through the palate. At just 9.5% alcohol, it feels light on its feet – juicy and puckering, hazy and heady all at once.

Versatile and refreshing, it shines as a crisp aperitif and is equally at home with a wedge of salty blue or a hunk of parmesan. A lively style built on pure “second glass appeal.”

Available exclusively at Neudorf Vineyards.

*"What makes this Riesling is **balance**. At around 45 grams of RS, it's lifted by bright natural acidity. The wine stays **fresh and energetic**. At 9% alcohol it carries that sweetness lightly, with drive, definition, and **plenty of charm**."* Todd Stevens, Winemaker





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Rosie's Block Moutere Riesling 2025

Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Ellevation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Deep sandy loan with clay content (19%). Little stone content.

Vineyard Established: 1999

Farming: Dry Farmed, Organic (Biogro: #5438)

Variety: 100% Riesling

Clonal Selection: GM110, Ormond 239/10, 198/19

Hand Harvested: 100%

Seasonal Detail: The season began dry before shifting to a wetter-than-usual October, with an exceptionally warm December bringing ideal flowering conditions. While the Christmas and early January period posed some challenges, a return to warm, settled weather through February and March improving ripening. Occasional rain showers kept canopies refreshed, leading to a smooth, trouble-free harvest. The season produced wines of both volume and generosity.

Winemaking Detail

Harvest: 30th March 2025

Processing: 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% Stainless Steel

Malolactic: None

Fining: None **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 9.5% Alc; 2.91 pH; 8.0 g/L TA; 46 g/L Residual Sugar

Full Bottle Weight: 1,265 g