

# Neudorf Pinot Rosé 2016

Dry Farmed, Wild Yeast, Unfined

## Capricious | Enchanting | Refreshing

Some wines are noble. Aristocratic. The sort of wines the owner may be reluctant to share with everyone.

Not so this Neudorf Pinot Rosé 16.

It is joyful, carefree but still elegant. A wine you will want to share in the sunshine with crab, aioli, and a platter of pink prosciutto. A wine to celebrate life, summer and friends.

Pale rose petal colour with an enticing textural entry. The grapes were dry farmed from the organically managed lower slopes of Tom's Block, with five percent saignée juice from other Pinot cuvees. Bunches were gently pressed on a Champagne cycle within an hour of being picked – so had very little skin contact. (Saignée is free run juice without skin contact) Do not be fooled by the immediate richness up front; the wine has intriguing depth with excellent acid balance and a delicious whoosh of minerality carrying through to a satisfying finish.

On a more capricious note, Neudorf Pinot Rosé is the charmer in the stable. Effortless in the winery, adored by so many people (vintage 2015 sold out mid-January) its unashamed flirtatiousness has wormed its way into our hearts.



NEUDORF  
VINEYARDS



*"Aromas of cranberries and pomegranate entwined with fresh herbs and red florals, along with mouthwatering flinty and mineral nuances. The mouthfeel is fine-featured with delicately rich fruit flowing on a phenolic threaded line, enlivened by lacy acidity. This is an elegant, dry rosé."* Raymond Chan, New Zealand

# Neudorf Pinot Rosé 2016

## Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere; Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Clonal Selection:	667, 777
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:	23rd, 30th March, 3rd April 2016
Harvest Analysis:	21.8 - 22.3 brix, 3.17 – 3.24 pH, 7.3 - 7.7 g/L T.A
Processing:	90 % Whole bunch pressed – no skin contact. Cool settled and racked, 10% saignee from selected Pinot Noir ferments and barrel fermented.
Fermentation:	100% wild yeast
Fermentation Vessel:	90% stainless steel, 10% neutral barrel fermentation
Malolactic:	No
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	7th July 2016
Bottling Analysis:	13.0% Alc, 3.39 pH, 6.0 g/L TA, Dry
Cases Bottled:	465