

Neudorf Pinot Rosé 2018

Wild Yeast, Unfined

Apple Blossom | Pink Grapefruit | Voluminous

Love it. Drink it.

In the glass it is an elegant, pale shimmer of shrimp pink with a hint of dusty apricot/onion skin. But don't be fooled by the subtle colour. It has an impressive palate and lovely weight to take you through the glass.

Alluring on the nose, orange peel with a whiff of intriguing clean marine notes. European in structure. It is charming but not innocent.

Very cosmopolitan. It brings to mind French mid-century movies where someone is sitting at a café table with long Campari and soda waiting for the waiter to bring moules frites and a bowl of garlicky mayonnaise.

Dangerously easy to drink a glass and beguiling enough to hold its own with your supper at dusk.

The grapes for this wine grown on Moutere Clay Gravels. It's totally dry but 20 % barrel ferment partnered with 100 % wild yeast ferment adds a perceptible fullness/richness to the palate. 100% Pinot Noir grapes.

Drink it alone or partner it with shellfish or goats cheese. A glass will sit happily alongside simple pasta dishes or salads. It is a flexible performer at the table.



NEUDORF
VINEYARDS



Neudorf Pinot Rosé 2018

Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere; Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Clonal Selection:	667, 777, 113,114, 10/5, 5
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:	15th, 26th March & 6th, 23rd April 2018
Harvest Analysis:	20.2 – 20.6 brix, 3.39 – 3.58 pH, 6.5 – 8.7 g/L T.A
Processing:	75% whole bunch; 25% crush and soak. Pressed on gentle cycle and cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	80% stainless steel, 20% barrels (neutral)
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	5th July 2018
Bottling Analysis:	13.0% Alc; 3.66 pH; 5.8 g/L TA; Dry
Cases Bottled:	616