

Neudorf Pinot Rosé 2019

Apple Blossom | Pink Grapefruit | Voluminous

Moutere Clay Gravels | Low Cropping | Hand Picked | Wild Ferment | Barrel Fermented (10% Neutral) | Unfined | Dry Vegan

Love it. Drink it.

Wine can give a surge of joy when it is perfect right then. It may be the mood, the temperature or the people you are with but it makes a memorable moment.

I had this on my first sip of Neudorf Pinot Noir Rose 2019. Judicious hand picking, gentle handling, letting the natural yeasts do the work and then bottled for release.

It's dry but mouth filling. It is pink but not too pink – more of a soft peach or a crystal cut pink diamond.

On the palate it is a little flirtatious but still classy and it is so drinkable. So exquisite, delicate and delicious. While it is definitely part of the Neudorf stable the wine refers to Southern France in many ways. After writing many tasting notes for many wines sometimes I just stop and say – I like it, I want to drink it. But if you're looking for something to have it with, I suggest you try salmon sashimi, prosciutto or crab.

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.



NEUDORF
VINEYARDS



"Yum."
Rosie & Judy Finn

Neudorf Pinot Rosé 2019

Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere; Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Clonal Selection:	777, 667, 5, Abel, 6
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	This will be remembered as an extreme season, not only in terms of temperature and rainfall (lack of) but with events such as forest fires and water shortages. Strangely, fruit composition was excellent, not over ripe as one might expect, and as result we see wines that have a density but also a refinement.

Winemaking Detail

Harvest:	13th,14th & 21st March 2019
Harvest Analysis:	21.2 – 23.2 brix, 3.29 – 3.44 pH, 6.4 – 6.6 g/L T.A
Processing:	100% whole bunch. Pressed on gentle cycle and cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	90% stainless steel, 10% barrels (neutral)
Malolactic:	Partial
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	9th July 2019
Bottling Analysis:	13.0% Alc; 3.35 pH; 5.3 g/L TA; Dry
Cases Bottled:	683