

# Neudorf Sauvignon Blanc 2018

Precise | Exquisite | Green Papaya

Alluvial Gravels | Low Cropping | Single Vineyard | Wild Ferment | 40% Old Barrel Ferment | Unfined | Vegan

*"Superior."* Jancis Robinson MW, UK

Neudorf Sauvignon Blanc is a unique take on New Zealand's most planted variety.

Winemaker Todd Stevens pursues complex aromatics while remaining true to varietal characteristics. As with the rest of the Neudorf portfolio textural interest is a major component. In the winery we use 100% wild ferment, and this along with 40% barrel fermentation moderates the high tone nature of the variety

One the nose green papaya with some fresh ripe green tropicals and a hidden steely note. The feel across the palate is vibrant, directional, & textural. This Sauvignon exudes class, poise and restraint. Refreshing and distinctive, it is self-assured and utterly moreish.

Our Sauvignon is grown on the alluvial gravels down on the plains, from Marama Vineyard, owned by Brett and Anna Woodwiss rather than the clay gravels of the Moutere Hills, home to our Chardonnay, Pinot Noir, Riesling, Pinot Gris and Albariño.

As our national palate for Sauvignon Blanc evolves it is worth revisiting if you have tired of the traditional "acid Queen, nettle and gooseberry blockbuster". Many of today's more adventurous winemakers (and wine drinkers) are exploring new roads and less obvious styles. The results may titillate your interest once again.

Drink with anticipation of rediscovering a long lost love.



NEUDORF  
VINEYARDS



*"Fresh, crisp and tangy sauvignon blanc with bright grapefruit, guava, salty, mineral and ginger flavours. the wine has appealing purity, a pleasing texture and impressive concentration."* Bob Campbell MW, NZ

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## Vineyard Detail

Vineyards:	Marama Vineyard, Waimea Plains
Variety:	100% Sauvignon Blanc
Clonal Selection:	UCD1
Harvested:	100% Machine
Soil Type:	Waimea alluvial 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:	21st March 2018
Harvest Analysis:	20.4 brix, 3.15 pH, 9.75 g/L T.A
Processing:	100% Destemmed. Cool settled for 72 hours and racked
Fermentation:	100% Wild Yeast
Fermentation Vessel:	60% stainless steel, 40% old barrel (neutral)
Malolactic:	None
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	20th August (Lot1) and 19th – 21st November 2018 (Lot2)
Bottling Analysis:	13.0% Alc; 3.28 pH; 7.3 g/L TA; 2.9 g/L Residual Sugar