

# Neudorf Sauvignon Blanc 2016

Single Vineyard, 20% Barrel Fermented, 64% Wild Fermented, Unfined

Aromatic | Mouth Filling | Intriguing

*"Mouthfilling, with strong, ripe stonefruit and spice flavours, showing excellent delicacy, texture and length. Still very youthful, it's a complex, ageworthy style"*

Michael Cooper, New Zealand Wine Guide

While the "cool tropical" signature of Neudorf Sauvignon Blanc is unmistakable, our descriptors (stately, generous, hints of fresh brioche) are not your classic New Zealand Sauvignon indicators. It's a clue to the surprising vintage of early ripeness but lower potential alcohols.

The acidity is well contained and supported by a bowl of semi-tropical fruits (cherimoya, banana passionfruit). It is quite delicious, imbued by a sense of completeness and fulfilment. The first glass leaves the palate with a refreshing tingle and a hint of pineapple.

Our Sauvignon is grown on the alluvial gravels down on the plains, rather than the clay gravels of the Moutere Hills. In the winery we use a significant percentage of wild ferment, and this, along with 20% barrel fermentation, allows us to moderate the high tone nature of the variety. We are searching for complex aromatics while retaining varietal and textural interest allowing the wine to be versatile with food.

As our national palate for Sauvignon Blanc evolves it is worth revisiting if you have tired of the traditional "acid Queen, nettle and gooseberry blockbusters". 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. Add Kai Moana or a roast cauliflower salad.



NEUDORF  
VINEYARDS



*"Aromatic and quite concentrated sauvignon blanc, with an intriguing mix of lemon zest, subtle tree fruit, nectarine and a suggestion of savoury, nutty character. Complex, linear and long. Very appealing wine. 94 points"* Bob Campbell MW

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## Vineyard Detail

Vineyards:	Balquidder Vineyard, Waimea Plains
Variety:	100% Sauvignon Blanc
Clonal Selection:	UCD1
Harvested:	100% Machine
Soil Type:	Waimea alluvial 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:	26th March and 5th April 2016
Harvest Analysis:	21.0 – 21.6 brix, 2.96 – 3.18 pH, 7.6 – 9.3 g/L T.A
Processing:	100% Destemmed. Cool settled for 72 hours and racked.
Fermentation:	65% wild, 35% cultured yeast
Fermentation Vessel:	80% stainless steel, 20% neutral barrel fermentation – <i>left on gross lees</i>
Malolactic:	None
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	11th - 13th September (Lot 1) and 16th November 2016 (Lot 2)
Bottling Analysis:	13.0% Alc, 3.20 pH, 7.0 g/L TA, Dry