

Neudorf Sauvignon Blanc 2017

Single Vineyard, 20% Barrel Fermented, 65% Wild Fermented, Unfined

Vibrant | Taut | Energetic

"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 2016 Vintage

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 a significant (65%) percentage of wild ferment, and this along with 20% barrel fermentation moderates the high tone nature of the variety

One the nose green papaya with some fresh ripe green, vibrant florals and a touch of fennel. The feel across the palate is weighty, juicy and opulent. The acid is elegant and gives the wine a cleansing spine. This wine is exhilarating with seafood. Our kai moana sings alongside a cool glass of this richer style of Sauvignon.

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 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.



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 2016 Vintage

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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 cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

Winemaking Detail

Harvest:	23rd & 28th March 2017
Harvest Analysis:	19.6 – 21.3 brix, 3.09 pH, 8.6 – 10.5 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% barrels (neutral)
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	29th August (Lot 1) and 21st – 22nd November 2017 (Lot 2)
Bottling Analysis:	13.0% Alc; 3.36 pH; 7.0 g/L TA