



NEUDORF  
*v i n e y a r d s*

## Neudorf Pinot Noir 2005 – Tom’s Block

This wine shows how Pinot Noir can capture the hearts and minds of serious wine drinkers more than any other red variety. It is Mah Jong to Syrah’s Chinese checkers, a cryptic crossword to Cabernet’s sudoku. Complexity and intrigue is the key.

The colour is a splendid robe of ruby velvet, the nose a complex tussy-mussy of nuts, dark full cocoa - chocolate, dried spice and damp leafy forest floor. This countryside theme continues through the palate, with brambles, roast beef and star anise featuring in a generally savoury ensemble, supported by a building presence of rich fine tannins spreading out through the wine to gradually merge with a cleansing mineral succulence.

Ripe grapes, largely more recent Dijon plantings from the Moutere vineyards, were hand picked, chilled, de-stemmed and cold macerated prior to fermentation on the skins. Fermentation occurred spontaneously with indigenous yeasts, reaching temperatures of 32C. The small berry size required relatively short post-fermentation maceration and the wine matured for eight months in French barriques (25% new), where it underwent spontaneous malolactic fermentation.

Blended and bottled in July 2006 without fining or filtration at 3.55pH, 5.9g/l TA, dry and 14.1% alc.

***“Initially overshadowed by the majestic Neudorf Moutere Pinot Noir, this wine has improved with each vintage and now stands as one of our great value Pinots.”***

The Imbiber – Don Higgins NZ House and Garden.

“Amazingly spicy also mellow and round.” Jancis Robinson.com