



NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



Neudorf Tom's Block Pinot Noir 2012

Thrilling, complex, earthy.

★★★★★

"Vibrantly fruity nose showing a concentrated melange of dark red berries and cherries, with subtle dark herb elements, lifted by violet floral and oak nuances. Concentrated and rich, dark red berry and cherry fruit flavours. The fruit has sweetness with underlying herb detail, and grows in depth and power. – Raymond Chan Wine Reviews.

"Floral, savoury and supple, with lots of drink-young appeal. It has strong plum and cherry flavours, spicy and nutty notes adding complexity, and gentle tannins. Best drinking mid-2014+." Four and a half Stars -Michael Cooper.

A stunning Pinot which carries itself proudly.

Starting with a nose combining the best of country aromas – dried hay, toasted wood, berries from a hedgerow and an enchanting nuance of rich earth.

There is a core of intense fruit and the wine has an exciting tension and juiciness which is both salivating and persistent. The tannins are silky and refreshing and the general sensation on the palate is of a wine which flows, has a true sense of direction and a thrilling minerality.

TOMS BLOCK PINOT NOIR 2012

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere Kina Beach, Renart and Flaxmore vineyards, Moutere Lord Rutherford vineyard, Waimea Plains
Variety:	100% Pinot Noir
Clonal Selection:	5, 10/5, 667, 777, Abel, 115
Hand Harvested:	100%
Soil Type:	Moutere clay gravels (89%), Waimea alluvial gravels (11%)
Vintage Detail:	The 2012 season produced a small crop due to the inclement spring weather. A late, dry Indian summer followed producing fruit with great concentration and fine acidity.

Winemaking Detail

Harvest:	4 th April – 1 st May 2012
Harvest Analysis:	22.7 – 24.5 brix, 3.20 – 3.43 pH
Processing:	All fruit chilled, sorted and 100% destemmed
Fermentation:	100% indigenous yeast.
Fermentation	100% open top fermentation – <i>peak temperature of 32 C</i>
Vessel:	
Cap Management	Hand plunge (<i>pigeage</i>) 3 times daily
Oak Management	100% French Oak – 25% new
Maturation	10 months before being racked to blend.
Malolatic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	13 th – 15 th March 2013
Bottling Analysis:	14.0% Alc 3.68 pH 5.2 g/L TA Dry
Cases Bottled:	2699

