

Neudorf Tom's Block Pinot Noir 2014

Wild Yeast, Unfined, Unfiltered

Graceful | Subtle | Rich

"Deep red colour with a touch of purple in the rim. The bouquet is subdued and earth-bound, with subtle dark cherry notes; the wine is rich, fleshy and soft, fresh and smooth textured, with a prominent toasty barrel note on the back-palate. Very good wine. 92/100" Huon Hooke, Australia

Elegant. Stylish. Not overburdened with sweet fruit or with strong tannins. Quite simply a wine which is enticing, pleasing and flows with grace.

The nose is a fascinating balance between typical Pinot fruit notes (cherry, plum) and typical Pinot savoury notes (degraded vegetation, autumn forest). These are melded perfectly resulting in a melange of subtle but confident aromas.

On the palate the wine is serious but not overwrought. The refreshing mineral notes are in play with the chocolate and cherry. Tannin structure is elegant and fine. The oak handling and fruit ripeness are harmonious and the overall concept of the wine is well bred approachability. I think that means we think the wine is eminently drinkable.

While this can sometimes sound like "underselling" we believe it is the most attractive aspect of a wine. One of which we are proud.

"A complete and generous Pinot Noir bouquet. On the palate - crisp, youthful, fruity, firm and dry; flavours of ripe cherry and cranberry with layers of oak spice, medium tannins and plenty of acidity. 91 Points" Cameron Douglas MS, New Zealand



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"Spicy, clove-meets-tobacco wood scents meshed to dark cherry and red plum fruit character opens the wine. A pinot noir of depth, fleshy fruitiness and yet bones of structure from fine tannin and a wash of glassy acidity. 92+/100"

Mike Bennie, The Wine Front, Australia

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Vineyard Detail

Vineyards:	Neudorf Home Block, Upper Moutere; Flaxmore Vineyard, Upper Moutere; Pomona Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Clonal Selection:	5, 10/5, 667, 777, 113, Abel, 115
Hand Harvested:	100%
Soil Type:	Moutere Clay 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:	21st March – 1st Apr 2014
Harvest Analysis:	23.5 – 24.8 brix, 3.28 – 3.51 pH
Processing:	All fruit chilled, sorted and 100% destemmed
Fermentation:	100% wild yeast
Fermentation Vessel:	100% open top fermentation – peak temperature of 32 C
Cap Management:	Hand plunge (pigeage) 3 times daily
Oak Management	100% French Oak – 25% new
Malolactic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	11th – 12th March 2015
Bottling Analysis:	13.5% Alc, 3.69 pH, 5.2 g/L TA, Dry