

# Neudorf Tom's Block Pinot Noir 2015

Wild Yeast, Unfined, Unfiltered

Textured | Generous | Velvety

*"A very impressive wine for the density and depth of ripe peach and pear fruits. The nose has terrific purity and clarity. The palate has an effortless, gliding feel to it, concentrated but so balanced it's seemingly weightless. Finishes tight and tidy. 92 Points."* Nick Stock for JamesSuckling.com

Fragrant with hints of violets and chocolate supported by elegant restrained tannins.

This wine is another step in the evolution of Tom's Block under Todd Stevens. His vision is always "less is more" The fingerprint of the winemaker should be imperceptible, allowing the site to have a voice.

Our Moutere Clays provide a European edge – the fruit is kept in check with an uplifting minerality and vibrancy. A wine which never tires or bores but rather offers a full juicy mouthful with a lingering complex finish. Just as the wine flows the end of your palate there is a surge of flavour maintaining a satisfying mouthfeel.

Definitely drinkable and but still precisely Pinot.

Continues the reputation Neudorf have built for unique cool climate Pinot.

*"Probably the most complex bouquet from a Tom's Block Pinot - On the palate - smooth silky tannins with an edginess that only a natural fermentation can deliver, concentrated and flavourful with messages of dark berries, oak, oak spice and balance, acid level is pretty much spot on, lengthy finish. 95 Points."* Cameron Douglas MS

  
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*"Savoury yeast-extract (Marmite) notes on the nose. Vibrant bright fruit and lots of fun. Still quite marked acidity and fine tannins but very promising. Firm spine. Confident, rather dry grip on the palate. But pretty yummy overall, impressively long, and not ridiculously expensive. Good Value. 16.5 Points."*

Jancis Robinson MW

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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:	A moderately sized harvest where the vagaries earlier in the season where outweighed by a "classic" ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

## Winemaking Detail

Harvest:	17th March - 5th April 2015
Harvest Analysis:	23.5– 24.1 brix, 3.12 – 3.29 pH, 6.0 – 7.5 g/L T.A
Processing:	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) 2 times daily
Oak Management	100% French Oak – 22% new
Malolactic:	100% natural in spring
Fining:	None
Filtration:	None

## Technical Detail

Bottling Date:	16th – 18th March 2016
Bottling Analysis:	13.5% Alc; 3.62 pH; 5.2 g/L TA; Dry