

Neudorf Tom's Block Pinot Noir 2016

Supple | Silky | Pure

Moutere Clay Gravels | Low Cropping | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Matured (20% New) Unfined | Unfiltered | Vegan

"Flesh, bounce, fun, serious, good wine." Mike Bennie
The Wine Front, AUS

Another step in the evolution of Neudorf Pinot Noir.

Working with newer clones has changed the shape of material at hand for winemaker Todd Stevens. As these additions to the Pinot vineyards settle down, we see a more fragrant, more supple wine in our glass.

The nose has hints of wild fruits and brambles. It is supported by elegantly restrained tannins, gently adding depth to the palate but never intruding. We feel this more feminine version is charming but not weak kneed.

As always Todd maintains that less and more and the wine has the "Neudorfness" we cherish.

Our Moutere Clays provide an 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 to the end of your palate there is a surge of flavour maintaining a satisfying mouthfeel.

Definitely drinkable but still precisely Pinot.

Proudly unfined and unfiltered.



NEUDORF
VINEYARDS



"Great bouquet of Pinot Noir. Definitive complexity, enticing oak and red zinger tea. Dry, tense, fruity, poised for maturity with firm tannins and youthful acid line backed up with a core of red berry fruit flavours, gravelly soils and dried herb moments. Great structure overall and perfect measure of oak. Lengthy finish. 94 Points." Cameron Douglas MS, NZ

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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:	22nd March - 6th April 2016
Harvest Analysis:	21.9– 24.1 brix, 3.34 – 3.51 pH, 5.6 – 8.0 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
Maturation:	10 months in oak then racked and blended
Malolactic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	8th – 10th March 2017
Bottling Analysis:	13.5% Alc; 3.77 pH; 5.0 g/L TA; Dry