

# Neudorf Tom's Block Pinot Noir 2017

Pure | Opulent | Poised

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

*"It caresses the mouth with its round, chocolatey tannins that leave you licking your cheeks. If KFC's chicken is finger licking good, Tom's is palate-licking good. This is a pretty freaking delicious and super young wine. 93 Points."*

Rebecca Gibb MW, UK

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 a deep and dark winter stone fruit note. The palate is a woven series of dark plum and cloves. Nelson pinot celebrates an underlying umami or savoury note and this is no exception. Nothing is out of balance in this bottle... there is ripe fruit, sauvory notes, a little spice and a lot of moreish.

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.

Proudly unfined and unfiltered.

  
NEUDORF  
VINEYARDS



*"This is bright and expressive, with sweet ripe black cherry and blackberry fruit with hints of tar and spice. There's a lovely crunchy structure here: it's really fruity and pretty with some cranberry brightness as well as a bit of fruity depth. Great balance to this wine. 93 Points."* Jamie Goode, UK

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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 cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

## Winemaking Detail

Harvest:	23rd March - 11th April 2017
Harvest Analysis:	23.0– 24.2 brix, 3.22 – 3.42 pH, 6.4 – .7.9 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 – 20% new
Maturation:	10 months in oak then racked and blended
Malolactic:	100% natural spring malo
Fining:	None
Filtration:	None

## Technical Detail

Bottling Date:	6th – 8th March 2018
Bottling Analysis:	13.5% Alc; 3.70 pH; 5.1 g/L TA; Dry