

# Tiritiri by Neudorf Pinot Gris 2020

Alluring | Bosc Pear | Fresh

Moutere Clay Gravels | Single Vineyard | Low Cropping | Wild Ferment | 10% Old Barrel Ferment | Partial MLF  
Unfined | Vegan

*"Classic bouquet of Pinot Gris...The difference with this wine is the purity of fruit and layer of minerality not often encountered with this wine and style... A balanced and well made wine ready to enjoy."* (2019 Vintage)

Cameron Douglas MS, NZ

Tiritiri 1. to plant, cultivate | 2. Neudorf's grower series.

A luscious, refreshing, gimme more Pinot Gris.

Think white pepper, fresh green herbs and ripe mango bound in a lasso of acidity to keep everything in check.

This Gris is all about mouth feel - it's got depth, viscosity, and richness while staying deliciously clean and deceptively moreish.

A classic, ticks all your boxes Pinot Gris, with a touch of savoury, steely notes in the background - reminiscent of a Neudorf aromatic.

Drink gently chilled with something spicy be it fish, tofu or chicken - this wine is a go to for 'hard to match' dishes. So if you have lime, coriander and chilli on the bench to cook with, you need this in the fridge.



NEUDORF  
VINEYARDS



*"Ripe, soft, pinot gris with white peach, ripe pear and subtle lime-citrus flavours. A delicately succulent wine, with an initial hint of sweetness leading to a crisp and satisfyingly dry finish. 93 Points."* (2019 Vintage)

Bob Campbell MW, NZ

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## Vineyard Detail

|                   |   |
|-------------------|---|
| Vineyards:        | S & P Anderson Vineyard, Upper Moutere  |
| Variety:          | 100% Pinot Gris   |
| Clonal Selection: | 457   |
| Hand Harvested:   | 100%  |
| Soil Type:        | Moutere Clay Gravels (100%)   |
| Vintage Detail:   | A dry and windy spring followed by a dry summer. A welcome "autumnal" finish to the season before a compact harvest. A vintage to be remembered. Not only for the high quality of fruit but also due to the surreal pressures that industry, and world, were put under due to the COVID19 pandemic. |

## Winemaking Detail

|                      |   |
|----------------------|---|
| Harvest:             | 17th March 2020   |
| Harvest Analysis:    | 23.9 brix, 3.26 pH, 8.6 g/L T.A   |
| Processing:          | 100% machine harvested, pressed on gentle cycle. Cool settled for 48 hours and racked |
| Fermentation:        | 100% wild yeast   |
| Fermentation Vessel: | 90% stainless steel, 10% Puncheons (neutral)  |
| Malolactic:          | Partial   |
| Filtration:          | Sterile   |

## Technical Detail

|                    |  |
|--------------------|--|
| Bottling Date:     | 28th October 2020                                      |
| Bottling Analysis: | 13.5% Alc; 3.39 pH; 5.6 g/L TA; 4.0 g/L Residual Sugar |
| Cases Bottled:     | 1017   |