

Tiritiri by Neudorf Rosé 2020

Ruby Grapefruit | White Peach | Bone Dry

Moutere Clay Gravels | Single Vineyard | Low Cropping | Hand Picked | Wild Ferment | Barrel Fermented (7%) | Unfined | Vegan

Love it. Drink it. Goodness.

Think pink diamonds and ballet slippers - this Rosé speaks of grace.

What begins as soft entry to the palate quickly peacocks into a surge of refreshing harmony.

This Rosé has everything you want in a subtle pink wine, with notes of cranberries, red currants and pink grapefruit, backed by an elegant note of orange zest.

By no means simple, the wine intrigues, delights and dances across the palate.

Bone dry but not aggressive.

Put a block of parmesan on the table, a bottle of Neudorf Tiritiri Rosé on ice and dangle your toes in the pool... this is a wine for the good times of summer.

And oh so drinkable.



TIRITIRI
BY NEUDORF



"Yum."
Rosie & Judy Finn

Neudorf Tiritiri Rosé 2020

Vineyard Detail

Vineyards:	Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Clonal Selection:	777
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:	19th March 2020
Harvest Analysis:	22.8 brix, 3.27 pH, 8.2 g/L T.A
Processing:	100% whole bunch. Pressed on gentle cycle and cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	93% stainless steel, 7% barrel (neutral)
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	20th July 2020
Bottling Analysis:	13.5% Alc; 3.26 pH; 6.6 g/L TA; Dry
Cases Bottled:	751