



# NEUDORF VINEYARDS

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## Neudorf 25 Rows Chardonnay 2014

*Single Vineyard, Organically Grown, No Fining, No Filtration, Wild Yeast*

*“Pale green gold. Smoky, appetising nose. Real spine and convincing beginning, middle and end. Really impressive purity of fruit and clean line.”* Jancis Robinson MW

Up on the hill, behind the home vineyard, we have “Rosie’s Block”, named for our daughter. This pristine vineyard is the home for 25 rows – a wine which started as a terroir trial, and now destined to take its place in the family of Neudorf Chardonnay cuvees.

The inspiration is unabashedly Chablis – we are not trying to emulate the glorious wines from those iconic limestone soils but rather use them as a compass point. Our Moutere Clay Gravels are of quite different composition but the wines characteristically exhibit deep mineral notes with hints of wet chalk. They have breadth and depth. For a wine with minimal oak treatment the 2014 is surprisingly multi-dimensional on the nose with a rich palate and energetic flow.

Winemaker Todd Stevens allowed the wine to ferment spontaneously in stainless steel and only used older neutral puncheons for some gentle aging on light lees. He feels this lack of intervention exposes a wine “of place”. It is definitely from the Moutere, it is definitely from Neudorf and it has a purity and single-mindedness which makes it memorable.

Drink it with rich seafood such as seared scallops or crab. Washed-rind cheeses such as Over the Moon Galactic Gold and Kapiti Ramara.



*“Very fresh and lively bouquet centring on the aromas of lemon, grape fruit, pear and white peach; a light floral moment adds some depth and charm. On the palate - flavours of pear, white peach and lemon arrive. The legend of Neudorf (and hard work) continues..... ”* Cameron Douglas MS

## ***NEUDORF 25 ROWS CHARDONNAY 2014***

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### ***Vineyard Detail***

Vineyards:	Neudorf Rosie's Block, Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels
Vintage Detail:	A moderate winter followed by a warm spring and dry summer produced one of the earliest vintages on record. Fruit was harvested under excellent conditions and we see wines with great textural character and poise.

### ***Winemaking Detail***

Harvest:	20 <sup>th</sup> March 2014
Harvest Analysis:	23.1 brix, 3.04 pH, 9.1 g/L
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% indigenous, high solid fermentation
Fermentation Vessel:	100% stainless steel
Maturation:	7 months on full lees in tank and 3 months in neutral puncheons with minimal <i>battonage</i>
Malolatic:	100% indigenous
Fining:	None
Filtration:	None

### ***Technical Detail***

Bottling Date:	9 <sup>th</sup> March 2015
Bottling Analysis:	13.5% Alc, 3.10 pH, 6.5 g/L TA, Dry
Cases Bottled:	94