



NEUDORF
vineyards

Neudorf Maggie's Block – Pinot Gris 2009

Single Vineyard

“The bouquet is delicately fragrant displaying white peach, floral and subtle Feijoa characters. It’s delightfully juicy and refreshing on the palate with silky texture and well pitched acidity. Four & a half Stars.” Sam Kim – Wine Orbit May 2010

“ Neudorf is one of New Zealand’s most admired Pinot Gris producers
Maggies 09 is sensationally aromatic in a way reminiscent of some tropical flowers (heady lilies?) - more so than the average Alsace Pinot Gris - and yet has the same sort of meaty, savoury undertow as a fine example from Alsace. It is certainly a much more serious wine than most of those labelled Pinot Grigio. And its naturally high acidity, 5.9 g/l, keeps the wine really refreshing. The residual sugar level of 7.3 g/l is low enough to be barely perceptible. It just means that the wine is rich enough to go well with Thai spiced”

dishes - or to be drunk comfortably as an aperitif. It should retain its liveliness over the next three years. “

Jancis Robinson MW

“This wine is more about texture than taste with subtle mineral and toasty lees characters interwoven with pear. Back to the texture - it's a fine, tight and ethereal wine - burgundy-like with a hint of sweetness but refreshingly dry on the finish. Four Stars.” Bob

Campbell MW - May 2010

Smell honeysuckle, pear and quince. An action-packed wine with a suite of characteristics working in harmony. Melon and a swish of Asian spice.

Intense ripe fruit flavours with an underlying biscuity, mealy character. Very full flowing entry with textural depth and ripe fruit flavour. And delicately handled phenolics.

Long lingering finish of tree-ripened fruit.

Immensely drinkable and sits alongside so many dishes -

Great with white cheeses, Thai-inspired dishes,

The delicious round full character embraces so many flavours.

Drink this summer but do not be frightened of cellaring it for up to four or five years.

“Aromatic fruit characters and fine astringent balance. Beguiling nose has nashi and elderflower characters, and the full, weighty palate will cope well with rich foods. Lingering finish - 8/10.”

Keith Stewart - May 2010 Grill

Technical Notes

Neudorf Maggie's Block Pinot Gris - 2009

A good crop of clones 2/15 and 2/21 hand harvested from Balquhidder Vineyard at Brightwater in excellent condition.

The fruit was harvested on 4th April.

The analysis at harvest was 24 Brix, 3.38pH and 7.27g/L TA.

The fruit was whole bunch pressed on a gentle cycle. The wine was fermented in tank at moderate temperature with cultured yeast, 20% was barrel fermented at ambient temperature. The fermentation slowed naturally to a stop (7.3g/L RS) and the wine left on yeast lees till blending. The wine was stabilised for heat and cold, filtered and bottled on 2/9/09. Analysis at Bottling 3.26pH, 5.9g/L Total Acidity, 7.3g/L Residual Sugar and 13.5%v/v Alcohol.