



NEUDORF
v i n e y a r d s

Neudorf Maggie's Block Pinot Gris 2010 Single Vineyard

“This has a bouquet of great purity and finesse of white stonefruits and minerals, very intense and with real depth. Dry on the palate, this is a wine of beautiful delicacy, yet it is firm and intense. Flavours of white peaches and pears are nuanced with subtle spice and floral aromatic characters that add more than a hint of lusciousness. 18.5/20 Five Stars”.

Raymond Chan Wine Reviews – May 2011

“Very pale. Aromatic. Meaty, savoury, reminiscent of a really good Alsace Pinot Gris. Off-dry start is very well balanced with polished texture and some tropical flower aromas. Very vibrant.” *Jancis Robinson MW*

Smell pear, quince and some fresh baking. An opulent wine with a suite of characteristics working in harmony.

Intense ripe fruit flavours with an underlying biscuity, mealy character.
Very full flowing entry with textural depth and ripe fruit flavour.
Delicately handled phenolics (so often a problem in Pinot Gris – that bitterness on the end palate).

Long, smooth lingering finish with refreshing minerality.

Immensely drinkable and sits alongside so many dishes –
Great with white cheeses, Thai-inspired cuisine.
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.

Neudorf was named “Best New Zealand Pinot Gris producer”.
Australian Good Wine Guide 2011

Technical Notes
Maggie's Block Pinot Gris 2010

A good crop of clones 2/15 and 2/21, were hand harvested in excellent condition on 12/4/10 from Balquhiddy Vineyard in Brightwater.

Analysis at harvest: 24.5 Brix, 3.41 pH, 6.7 g/L TA.

The fruit was whole bunch pressed on a gentle cycle. The majority was then fermented with cultured yeast in tank at moderate temperature, 10% was barrel fermented at ambient temperature. The fermentation was naturally strong and stopped almost dry. The wine was then left on yeast lees until blending. It was stabilised for heat and cold, filtered and bottled on 25/8/10.

Analysis at bottling: 4.2 g/L RS, 3.46 pH, 6 g/L TA, 14% Alc.