



# NEUDORF VINEYARDS

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## Neudorf Maggie's Block Pinot Gris 2011

**'Perfumed with vibrant, clean pear and quince flavours, this Neudorf Pinot Gris washes over the palate with juicy generosity and leaves a hint of oily texture. Excellent length of flavour and a tangy, spicy finish just extend the appeal. Four & ½ Stars'. Yvonne Lorkin - ODT October 2011**

A nose of rich pear and peach with a hint of lily of the valley and light spice.

Totally luxurious wine - a very classy movement across the palate with a flick of phenolics to refresh. The wine is texturally interesting - there is a counterpoint between silk and a lightly grainy texture reminiscent of feijoa.

This wine walks the tightrope of richness without putting a food wrong - never blowsy or showy but rather a wine of enduring texture and flavour which is delicious to drink in so many situations.

Alone, with light Asian spiced foods, great with cheese and it handles rich meats with ease.

New Zealand Pinot Gris has moved past the days of simplicity and sweetness - it now offers so much interest on the palate and lifts chilli, coriander and lemongrass to another level.

Review from 2010 Vintage:

**"Looking for a dry Pinot Gris invitingly scented with pure, vibrant, pear, lycee and spice flavours showing a slightly oily richness? This is one of the best dry Pinot Gris ever made in NZ. Five stars."**

*Michael Cooper The Listener July 2011*

## **Technical Notes**

### **Maggie's Block Pinot Gris 2011**

Grapes were hand harvested in good condition in late March 2011 from the Balquhiddy Vineyard at Brightwater plus a small quantity from the Flaxmore vineyard in the Moutere hills.

Analysis at harvest was 24-25.5 Brix, 3.35-3.41 pH, 5.7-6.6 gl TA.

The fruit was whole bunch pressed on a gentle cycle, the wine fermented in tank at a moderate temperature with cultured yeast, plus 10% in barrel at ambient temp. Left on yeast lees until blending. Stabilisation and coarse filtering to bottle in August 2011.

Bottling analysis 3.46 pH, 5.2gl TA, 4.0 gl RS and 14% v/v alc.