



NEUDORF VINEYARDS

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Neudorf Maggie's Block Pinot Gris 2013 Single Vineyard

Rosewater and ginger

Partial malo. Some barrel ferment.

We have to say at the outset this vintage of Maggie's Block Pinot Gris is quite different to past iterations. Instead of zingy, crisp notes think rosewater, a touch of ginger and a definite Alsatian influence.

It is extroverted, broad, powerful but persistent and well bred.

It starts on the nose with spicy baked pears and some cultured cream alongside.

Tasting the wine makes me yearn for a slice of aged Gouda but others commented on it's suitability for mild curries. So take your pick.

Maggie's Block is down on the plains where the free draining soils offer different aromatics to the clay gravel Neudorf home and hill blocks.

Maggie and Terry Horne own the block and we manage the vines with the same meticulous attention we give to our home vineyards.

As with its darker skinned cousin Pinot Noir Pinot Gris needs to be cropped at low rates, and preferably in a cool climate. Only then will it reveal its unique characters – a suprisingly tactile mouth-feel (glycerol like) and some intriguing flavours, ranging through the pear, nashi, quince spectrum, with a balance of phenolics rather than assertive acidity.

It is these attributes that can make it my wine of choice with asian – pacific rim foods. As with Gewurztraminer, the delicate somewhat Asian flavours enhance rather than compete with the food, and the low acidity and high phenolics seem to be perfect for the occasion.

And a bit of residual sugar is OK too.

14% alc. 5 grams residual sugar

MAGGIES BLOCK PINOT GRIS 2013

Vineyard Detail

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| Vineyards: | Balquidder Vineyard, Waimea Plains |
| Variety: | 100% Pinot Gris |
| Clonal Selection: | 2/21, 2/15 |
| Hand Harvested: | 100% |
| Soil Type: | Waimea alluvial gravels |
| Vintage Detail: | A long warm dry summer followed by an erratic Autumn. Although this will be remembered for a difficult harvest the long warm summer prior to the rain events did ensure sufficient ripeness. |

Winemaking Detail

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| Harvest: | 30 th March and 7 th April 2013 |
| Harvest Analysis: | 23.6 – 24.1 brix, 3.30 – 3.34 pH, 6.0 – 6.7 g/L T.A |
| Processing: | 100% whole bunch press Cool settled for 48 hours and racked |
| Fermentation: | A long, relatively warm, fermentation 89% cultured yeast, 11% wild |
| Fermentation | 80% stainless steel |
| Vessel: | 20% neutral puncheon fermentation. |
| Malolatic: | Partial |
| Fining: | None |
| Filtration: | Sterile |

Technical Detail

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| Bottling Date: | 9 th September 2013 |
| Bottling Analysis: | 14.0% Alc 3.60 pH 4.9 g/L TA 4.2 g/L Residual Sugar |
| Cases Bottled: | 480 |