



# NEUDORF VINEYARDS

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## Neudorf Maggie's Block Pinot Gris 2014

*"Neudorf makes fabulous Pinot Gris"* Matthew Jukes, The Wine Book UK

*"Full-bodied, with gentle acidity and fresh, concentrated stonefruit and spice flavours, showing excellent ripeness, complexity, harmony and depth. It's already delicious."* Michael Cooper

Maggie's Block, is on the Waimea Plains and each vintage we are keen to see the differences between Pinot Gris picked from these fertile plains and that from our gravelly clay soil in the Moutere Hills. Perhaps the aromatics are more lifted and have more edge from the plains, the clay soils seem to offer greater density and richness.

Great Pinot Gris comes from low cropped vines in a cool climate. With our Neudorf Maggie's Block we tie together the opulent Pinot Gris mouthfeel with a steely spine to hold the wine upright.

Notes of cinnamon, white pepper, roses and the inevitable quince fill the nose, rising from the glass in a seductive whorl and the creamy palate provides enough "stuffing" to wrap itself around a multiplicity of foods. It is a walk along a very fine line and offers great structure and push through to a racy finish.

Try it with a chunk of nutty, hard cheese. Pinot Gris can be so "affable" in its youth that it can be seen as a bit of a pussy. But it cellars well - gaining in complexity and purpose.

*"Flavoursome Pinot Gris in a truly Alsace-like style with plenty of weight and richness. Ripe tree fruit/pear/quince flavours with a seasoning of exotic spices. A little alcohol sweetness is restrained by fine sugar-coated tannins. Classy Pinot Gris."* Bob Campbell MW

*"Beautifully luscious and refreshing, off-dry Pinot Gris with detailed aromas and flavours."* FIVE STARS  
Raymond Chan Wine Reviews



## ***NEUDORF MAGGIES BLOCK PINOT GRIS 2014***

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### ***Vineyard Detail***

Vineyards:	Balquidder Vineyard, Waimea Plains, Helm Vineyard, Moutere Hills
Variety:	100% Pinot Gris
Clonal Selection:	2/21, 2/15
Hand Harvested:	100%
Soil Type:	Waimea alluvial gravels (67%), Moutere clay gravels (33%)
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:	14 <sup>th</sup> , 21 <sup>st</sup> March and 4 <sup>th</sup> April 2014
Harvest Analysis:	23.3 – 24.2 brix, 3.21 – 3.29 pH, 6.7 – 7.2 g/L T.A
Processing:	100% whole bunch press. Cool settled for 48 hours and racked
Fermentation:	A long, relatively warm, fermentation, 73% cultured yeast, 27% wild
Fermentation Vessel:	80% stainless steel, 20% neutral puncheon fermentation.
Malolatic:	Partial
Fining:	None
Filtration:	Sterile

### ***Technical Detail***

Bottling Date:	11 <sup>th</sup> September 2014
Bottling Analysis:	14.0% Alc, 3.32 pH, 5.5 g/L TA, 5.4 g/L Residual Sugar
Cases Bottled:	1150