

Neudorf Chardonnay 2003 - *Moutere*

“Enjoys a reputation second to none, among New Zealand Chardonnays.”

Michael Cooper's Guide to New Zealand Wine

“One of the World's Top 20 Chardonnays.

Anthony Rose Harpers UK

“There are 3 cult wines in New Zealand - Dry River Pinot, Stonyridge Larose and Neudorf Chardonnay (Moutere)

Destinations (US)

Each year this wine explores another dimension of the Chardonnay grape.

Chardonnay remains the most consumed white wine in the world, but the current trend towards simple, slightly sweet but fat Chardonnays can get a bit same old - same old. Chardonnay should offer so much more.

The low cropping 2003 vintage at Neudorf produced such a wine - complex, concentrated and richly textured, yet possessing an overall elegance based on its structured minerality. The wine has great volume and the texture of deeply polished wood. Savory notes are counterbalanced with various stonefruit characters and baked apple and lemon tart, and the palate draws out to a fine note of riverstone minerality.

Created from old Mendosa vines on our home vineyard, hand picked and gently whole bunch pressed. Prolonged feral yeast fermentation in barrel was followed by a full malolactic ferment, with lees stirring until racked to bottle in late June at 3.4pH, 7.6TA and 14.5% alc.

This wine, more than most needs time in the cellar to show its real potential and complexity. We suggest three years minimum with up to eight or nine years for those with the patience to wait for their (increased) final reward.

Production of this wine was reduced in the 2003 vintage, and with the 2002 selling out in a week, we have decided to limit this release to 12 bottles per customer, to avoid disappointing old and faithful (but slow off the mark) friends.

“ When grapes are into wine by winemakers as talented as those at Neudorf the results can be spectacular. This wine would fool many into thinking it was a fine white Burgundy (it is priced as one and deservedly so).”

Jancis Robinson MW