



NEUDORF

v i n e y a r d s

Neudorf Chardonnay Moutere 04

Tim and Judy Finn planted their first vines at Neudorf in 1978. The Moutere hills, at the top of New Zealand's South Island, consist of shallow sandy loam topsoils over the deep weathered clay-gravels of an ancient river system. The virgin soil is of naturally low fertility and the gravely clay retains enough moisture to support grapevines through the dry summer months.

Small berried Mendosa Chardonnay vines are planted at 3000 per hectare, and intensive hand work is employed in the vineyard to ensure open canopies and moderate yields.

Winemaking is traditional with minimal intervention. Grapes are hand-picked and whole bunch pressed, the juice oxidatively handled and run to barrel with some retained solids. Fermentation is by indigenous yeasts in barrel and can reach 25 C, and the unsulphured young wine is allowed to go through full malolactic conversion in Spring. Lees are stirred during the first six months in barrel, and the wine is left to settle post malo before being bottled after 12 months, with no fining and minimal filtration.

Neudorf Moutere Chardonnay is seen to reflect vineyard site and sympathetic winemaking with its concentration, texture and depth of citrus and mineral fruit flavours. The structure is tight when young with integrated fine grained oak. The wine has the style and ability to age well and develop complexity in the bottle.

Vintage 2004 was picked at 24.2 brix, whole bunch pressed, 100% barrel ferment, wild yeasts, MLF. Mendoza fruit only. A warm summer, big berries, with late rain. 436 cases made.

Winemakers notes November 2006: Straw yellow, quite pale edged and with green hues. Superb citrus and mealiness on the nose. Excellent concentration, tight and complex nuances. Very fresh and youthful. Very fine, beautifully textured on palate, with refinement. Lovely mealy fruit with oak toast in great balance. Elegant and very long.