



NEUDORF
VINEYARDS

Neudorf Moutere Chardonnay 2007

**White Wine of the show – Neudorf Moutere Chardonnay 07,
Trophy in the Chardonnay Class – Neudorf Moutere Chardonnay 07**
*The Tri Nations is held annually in Sydney. Top wine writers in New Zealand,
Australia and South Africa nominated their country's best wines in each
category. These are then re - judged by the panel – September 2009*

“Lovely burgundian reduced nose (as opposed to a screwcap reduced nose!). Smoky. Quite different from most NZ Chardonnays. Really racy and confident. Well integrated and lovely already though there is sufficient density to believe in some useful future evolution. “Jancis Robinson MW 2009

“Intense, very complex and totally seductive Chardonnay that cements Neudorf’s reputation as this country’s finest Chardonnay maker”. Bob Campbell MW March 2009 Australian Gourmet Wine Traveller.

"Neudorf Moutere Chardonnay put Nelson on the quality map 20 years ago and continues to rate as New Zealand's best." Decanter UK March 2008

Slinky, silky wine. Poised and intelligent. A finely textured entry with toffee, lemons, butter cookies and ripe peaches rolling through the palate and on the nose. The wine has a sense of wholeness, very subtle but intense and directional. Layers of flavours and glimpses of creaminess are held tight by that Neudorf minerality.

Overall, a wine of complexity and finesse.

Cellaring 3 - 10 years. Drink with seared scallops dusted with thyme, roast chicken rubbed with olive oil and cooked over whole garlic cloves.

Neal Martin writing in Robert Parker’s Wine Advocate described Neudorf Moutere Chardonnay as a “must have” wine.

Neudorf Moutere Chardonnay was one of a handful of New Zealand wines chosen for the inclusion in “1001 Wines to Drink Before You Die”

Technical Notes

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Grapes were hand harvested from the Home Vineyard old vines Mendoza clones in three plantings and Mendoza clone vines in our Beuke Vineyard across the road from the home block.

The parcels were picked in excellent condition with a well balanced crop. They were picked on April 11 and 16th at around 24.2 Brix, 3.07pH and 10.1g/L TA.

The Beuke Mendoza fruit was picked earlier on 31st March with 23.8 Brix, 3.07pH and 9.7g/L TA analysis.

All fruit was sorted in the vineyard and then whole bunch pressed on a gentle four hour press cycle. The juice was run to French oak barrels, including some 500L puncheons with a high level of solids. Primary fermentation occurred spontaneously using indigenous yeast's over a prolonged period. The wine went through a complete malo-lactic fermentation and stayed on yeast lees, with stirring. The wine was racked in February 2008 and held in tank for 4 ½ months prior to bottling.

The wine was blended, gently cold stabilised, minimally filtered and bottled on 8/7/08.

Analysis at bottling 3.22pH, 7.3g/L Total Acidity, Dry, 14% alcohol