



NEUDORF
vineyards

Neudorf Moutere Chardonnay 2008

“Rich, intense and complex wine with strong stone fruit, grapefruit, mineral, nutty lees and classy oak flavours. Powerful wine that once again leads the pack.” 97/100 - Bob Campbell MW Gourmet Traveller July 2010

Is there a reason for Neudorf Chardonnays to be so consistently lauded? Tim would point to the Moutere terroir as he believes wine quality is all about the soils and sites. Here is his short essay on our piece of dirt.

“The Moutere Gravels Formation is an extensive ancient gravel sheet more than 1000m deep. In places it is overlain by successive glacial deposits. A long period of erosion and weathering has resulted in the formation of the herring-bone patterned Moutere Hills. Shallow sandy loam topsoil covers the draining gravel-threaded kaolinitic clay subsoil.

This gravelly virgin soil is of naturally low fertility but retains enough moisture to support grapevines through the dry summer months. We have no need to irrigate any but the youngest vines. We have planted our vineyards on north facing slopes, embracing the “warm site in a cool climate” effect.

Summers in our Moutere area are warm and long, with cool nights towards vintage. This allows for slow ripening, enhancing flavour development and the retention of fine mineral acids. The infertile clay-gravel soils contribute to the minerality and texture characteristic of wines from these sites.”

In the winery John embraces slow, thoughtful winemaking with minimal intervention. Both Tim and John believe the site should speak rather than the winemaker. This sympathetic approach has produced a wine of great dignity.

Neudorf Moutere Chardonnay 08 is exciting. A sinewy wine with lovely biscuity flavours flowing gracefully across the palate. Already the wine is showing integration and finely balanced oak. A thread of minerality holds the wine taut and restrained. A wine of outstanding poise, it offers the full complex of traditional Neudorf flavours and textures enveloping a trail of exceptionally intense bright mineral acidity. The oak handling is subtle and an example of John’s light touch. This wine is beautiful as a young wine but put some in your cellar to celebrate New Year 2012, 2015 etc...

“It’s a bold statement to say Neudorf makes New Zealand’s best Chardonnays but I’ve seen them perform with distinction in blind tastings against good vintages of Bâtard-Montrachet from top producers.” Bob Campbell MW

“Neudorf Moutere Chardonnay 07 shows a lovely burgundian reduced nose (as opposed to a screwcap reduced nose!) Smoky, quite different from most NZ Chardonnays. Really racy and confident.” Jancis Robinson MW 2009

Technical Notes

Neudorf Moutere Chardonnay 2008

Grapes were hand harvested from the Home Vineyard Old Vines Mendoza clone in three plantings.

They were picked on April 8 and 11th at 23.3 Brix, 3.08 pH and 10.1 g/L TA and 24.1 Brix, 3.18pH and 9.5g/L TA analysis.

All fruit was heavily sorted in the vineyard and then whole bunch pressed on a gentle 4 hour press cycle. The juice was run to French oak barrels, 34% new, including a third in 500L puncheons. 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 April 2009 and held in tank prior to bottling.

The wine was blended, gently cold stabilised, minimally filtered and bottled on 6/7/09. 580 cases bottled. Analysis at Bottling 3.17pH, 7.6.g/L Total Acidity, Dry, 13.5% alcohol.