



NEUDORF
vineyards

Neudorf Moutere Chardonnay 2009

“A magical vintage of one of this country’s greatest wines. Rich, but not blowsy, tight but not austere. It’s an arrestingly concentrated, complex and harmonious wine, already delicious, Five Stars”.

Michael Cooper - Wine of the Week NZ Listener

Neudorf’s commander in chief. A wine with a serious reputation which of course increases the pressure on the vineyard and winery team.

Once again the Moutere vineyard has delivered the goods. Production was down (just 433 cases for the world) but the wine is confident and seductive.

Fine white gold in colour.

On the palate rich and poised with lovely balance. Very creamy smooth and elegant. The weight is not overt or punchy but gently enveloping and the wine finishes with citrus notes and biscuit crumbs or perhaps praline. The gardeners among you will know the smell of magnolias or michelias at night – tropical, musky and sweet. Subtle and very memorable.

After the wine has flowed over the palate the length becomes apparent and the attenuated finish leaves a delicious taste memory.

Moutere Chardonnay 2008 reviews:

“Tight knit, very crisp, minerally and intense - this medium bodied Chardonnay gives a long pure lemon cream finish.”

Robert Parker’s Wine Advocate

Technical Notes

Moutere Chardonnay 2009

2009 was an excellent low cropping growing season with high, early summer heat and a dry, coolish autumn. Aiming to reduce final alcohol, we wanted to pick the moment flavours had developed. Flavours were in line with sugar accumulation allowing us to harvest at lower brix.

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

Fruit was whole bunch pressed on a gentle 4 hour press cycle. Juice was run to French oak barrels, 38% new, including 22% in 500L puncheons. Primary fermentation occurred spontaneously using indigenous yeasts over a prolonged period and proceeded rapidly. The wine went through a complete malo-lactic fermentation and stayed on yeast lees, with stirring for 12 months. The wine was racked in April 2010 and held in tank prior to bottling.

The wine was blended, gently cold stabilised, minimally filtered and bottled in July 2010.

Analysis at bottling: DRY <1 g/L RS, 7.0 g/L TA, 13.5% Alc.