



NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



Neudorf Moutere Chardonnay 2011

Single Vineyard, Wild Yeast

★★★★★ 20/20

"Excellent intensity, showing beautifully pure, mineral-laced stonefruit and citrus aromas that unfold to reveal complexing nuances of gunflint lees work interwoven with mealy, nutty elements. Flinty nuances add another dimension to the layers of flavour. The wine is beautifully poised with refined textures and crisp, lacy acidity that carries the flavours to a very long, sustained finish."

Raymond Chan Reviews – August 2012

It's surprisingly accessible with warmer, richer tones than I remember from earlier vintages and perhaps softer, broader acidity. A rich, sumptuous Nelson wine made by the country's top Chardonnay producer. 96/100." Bob Campbell MW

"Great concentration." Robert Parker's Wine Advocate 92+ points

"Enjoys a reputation second to none in New Zealand. This rare wine is superbly rich but not overblown. Five Stars and a Super Classic."

Michael Cooper's Guide to NZ Wine

Succulent; a whirl of flavours race around the palate before settling down to a persistent, refined finishwhich carries through and through and through. A mouth-watering blend of mineral characters, apple and lemon, with subtle bran and roasted nuts.

The Neudorf hallmark of restrained power is there, with elegance, complexity and a little flintiness to keep the wine alert. Still young, it already shows a wholeness and completeness, which is satisfying. But certainly a wine deserving of a little patience.

Our reputation for fine Chardonnay stretches over 30 years, and each vintage puts performance pressure on the vineyard teambut once again, with vintage 2011, Richard, his team and nature have nailed it.

MOUTERE CHARDONNAY 2011

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere
Variety:	100% Chardonnay
Vine Age:	23 – 32 years
Clonal Selection:	Mendoza
Hand Harvested:	100%
Soil Type:	Moutere clay gravels
Vintage Detail:	A successful flowering due a warm spring followed by early summer rains. A big cropping year but for the most part summer was hot and long followed by a long dry autumn. This aided ripening and ensured crops were disease free

Winemaking Detail

Harvest:	8 th – 12 th April 2012
Harvest Analysis:	23.4 – 24.2 brix, 3.05 – 3.12 pH, 8.3 – 8.7 g/L
Processing:	100% whole bunch press No or minimal settling.
Fermentation:	100% indigenous, high solid fermentation
Fermentation	100% barrel fermentation – 30% new
Vessel:	French Oak – medium toast
Maturation	12 months on full lees with monthly <i>battelage</i> until completion of malo. Followed by 4 months, on fine lees, in stainless steel tank
Malolatic:	100% natural spring malo
Fining:	None
Filtration:	Coarse

Technical Detail

Bottling Date:	19 th July 2012
Bottling Analysis:	14.0% Alc 3.33 pH 6.3 g/L TA Dry
Cases Bottled:	716

