

Neudorf Pinot Gris – Moutere 04

Partly barrel fermented with feral yeasts, the nose is a country kitchen experience of freshly baked quince pie over a muted background of spices and sandalwood, with some garden flowers in a vase by the window for good measure.

On tasting, the first sensation is that of the luscious mouthfeel that Pinot Gris can deliver under the right circumstances - low crops, well ripened. This is joined immediately by a building combination of powerful fruit and quince-like, almost grainy texture, well supported by a thread of mineral acid.

The flavour lingers forever - well, almost.

Altogether an interesting and rewarding wine.

Hand picked grapes from the small block of older Mission clone Pinot Gris at Neudorf were whole bunch pressed and cool fermented with feral yeasts, partly in older oak. After an extended period on lees, the wine was bottled in December at 3.3 pH, 6.6 g/l TA, 13 g/l residual sugar and 13.5 % alcohol.
140 cases produced

“One of the best Pinot Gris in New Zealand. Lovely rounded mouthfeel and body with lingering spicy taste on the finish. Hints of creamy texture and lovely balance, like most of the wines in the small stable from Neudorf Vineyards.”

Joelle Thomson – NZ Herald.