



NEUDORF
vineyards

Neudorf Moutere Pinot Gris 2008

Complex, lively and intriguing.

At first the wine shows just a glimpse of its promised fullness then as it travels across the palate it unravels to reveal a gorgeous and characterful wine.

Deep biscuity nose with a touch of sweetness, Concentrated and seamless. Some lees notes and lots of quince pie with a hint of grapefruit and nectarine.

Nicely balanced with good palate carried by a linen like texture and poised phenolics.

Satisfying finish. A wine to match with a wedge of nutty cheese and a slice of gingerbread.

FIVE STARS Michael Cooper's Guide to NZ Wine

"Harmonious, impressive complexity and richness, good acid spine band a finely poised long tight finish.

Technical Notes

The first crop off the new clones of 2/15 and 7A were picked this year and fermented separately from the older Mission clone.

The young fruit was harvested on 19/3/08 at 24.7 Brix, 3.20pH and 7.7g/L TA. On 22/3/08 at 23.9 Brix, 3.27pH and 6.8g/L TA.

The older Mission clone was harvested on 9/4/08, the analysis at harvest was 23.8 Brix, 3.26pH and 7.3g/L TA.

The young fruit was whole bunch pressed on a prolonged gentle cycle and then barrel fermented in old French oak with little settling. The older Mission clone was pressed in a similar way and fermented using wild yeast in tank. A very complex wild yeast ferment took place without cooling and the ferment slowed towards the end. Total fermentation time was 24 days. The fermentation was stopped by chilling when the wine tasted in balance. The wine was left on lees with some stirring until filtered on 26/11/08. The wine was stabilised, filtered and bottled on 5/12/08. Analysis at Bottling 3.12pH, 6.9g/L Total Acidity, 12g/L Residual Sugar, and 13.5% v/v Alcohol