



NEUDORF
vineyards

Neudorf Moutere Pinot Gris 2009

“This is possibly the finest Pinot Gris I have had in a long time. Neudorf is one of my favourite vineyards, everything they do is sublime. One of the best ever. It has got a bit of pear in it, but its more subtle than that, it has got more flavours, nectarine and grapefruit, subtlety but not blandness, its got a touch of oak and a touch of sweetness about it, fulsome and lipsmacking. It's very refreshing, an outstanding Pinot Gris.”

John Hawkesby - National Radio April 2010

“An outstanding Pinot Gris. The palate is beautifully textured with excellent weight, subtle sweetness and bright acidity providing a refreshing finish. It's complex, multi-layered and beautifully proportioned. Five Stars.” Sam Kim – Wine Orbit May 2010

Luscious, sensual and silken.

Opening with a perfumed complex lifted nose the smooth and sinewy wine races onto the palate leaving a trail of ginger crunch, wild ferment notes and chilled butter.

The natural acidity is beautifully packaged in the fruit notes.

This wine is a total experience – the elements of fruit, phenolics and acidity are singing in concord – no note jars, no instrument is over loud. Delicious.

Cellar for 2- 5 years or drink today with just about anything.

Five Stars

“ New Zealand Pinot Gris doesn't get better than this Neudorf Moutere 09. Buy some and see how long you can keep it. Fresh, crunchy pear and poached quince, smooth and silky.

Jane Skilton MW Sunday Star Times June 2010

Technical Notes

The new clones of 2/15 and 7A were hand harvested on 14/4/09 at 23.8 Brix, 3.30pH and 6.3g/L TA. The older Mission clone was harvested on 16/4/09,

Young fruit was whole bunch pressed on a prolonged gentle cycle and then tank fermented with indigenous yeast. The older Mission clone was pressed in a similar way and fermented using wild yeast in puncheon barrels. A very complex wild yeast ferment took place and the ferment slowed towards the end. Total fermentation time was 37 days. The fermentation was stopped by chilling when the wine tasted in balance. The wine was racked and left on light lees until filtered on 2/12/09. The wine was stabilised, filtered and bottled on 16/12/09.

Analysis at Bottling 3.22pH, 5.5g/L Total Acidity, 14g/L Residual Sugar, and 13% v/v Alcohol

“This distinctly Alsace style is weighty and rich. Strong stonefruit and Spice, a sliver of sweetness, barrel ferment complexity and seductively smooth finish.”

Four and a half Stars Michael Cooper The Listener August 2010.

“Intensely fragrant with opulent nectarine-like fruit concentration in the Alsace mould, very juicy and with a refreshingly grapefruity twist on the aftertaste balancing this dry white beautifully.”

90/100 Anthony Rose The Wine Gang UK