



NEUDORF
vineyards

Neudorf Moutere Pinot Gris 2010

Neudorf was named 'Best NZ Pinot Gris producer' in the Australian Good Wine Guide 2011

"The ultimate in expression of NZ Pinot Gris, that belies even the most sought after wines in France. The aromatics have subtlety, the palate weighted perfectly, and the fruit is pure. 94 Points, FIVE STARS."

Wine Vault TV - May 2011

Soft white gold colour. Uplifting Winter Cole Pears on the nose. Delicious crunchy nashi and white peach.

A sweet fruit entry balanced with refreshing acid. Good long finish with marmalade phenolics and honey-comb complexity, giving structure to the wine. Intense peach and bold quince notes.

The wine as a whole is well balanced, complete and already showing a sense of purpose and place.

"Brilliant, full, layered nose of ripe Nashi pears and yellow stonefruits unfolding complex smoky wild yeast nuances with a touch of oak. The wine is softly textured and open in presentation, showing ripe stonefruit and spiced pear characters which are satisfyingly lush and succulent. There is a breadth of flavor and the purity is a feature. The finish is carried by the sweetness a little, but this adds a feel of decadence. 18.5/20 - Five Stars".

Raymond Chan Wine Reviews - May 2011

"Big, luscious wine that gives a nod in the direction of Alsace with its richness, weight and typical spiciness. It has a seductively mellow, silken texture and ripe tree fruit flavors that linger long after the wine has been swallowed. Stylish wine

★★★★★ 93/100". Bob Campbell MW - May 2011

Technical Notes

Moutere Pinot Gris 2010

The fruit parcels were selectively hand harvested between 7/4/10 and 20/4/10, a combination of new 2/15 and 7A clones, and the older Mission clone.

Analysis at harvest: 24-24.4 Brix, 3-3.33 pH, 6.75-7-1 g/L TA.

The grapes were whole bunch pressed on a prolonged cycle. Most was tank fermented with indigenous wild yeast with little settling. 15% was fermented in large old oak puncheons using wild yeast. The ferments slowed towards the end and stopped at a natural level of sweetness. Total fermentation time was 40 days. The wine was racked and left on light lees before filtration and bottling in October 2010.

Analysis at bottling: 11.5 g/L RS, 3.27 pH, 6.7 g/L TA, 13.5% Alc.