



NEUDORF VINEYARDS

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



Neudorf Moutere Pinot Gris 2011

“Pinot Gris lovers must taste this outstanding wine. The Neudorf 2011 Moutere Pinot Gris is rich, creamy with suggestions of wild flowers, bush honey and oriental spice. A great vintage from one of the country’s top Pinot Gris makers.”

Bob Campbell MW, Air NZ Kia Ora Magazine – September 2012

“This superb Alsace-style wine was estate grown in the Upper Moutere hills. It is rich and oily, with substantial body and highly concentrated peachy, spicy flavours. Lush, with a soft, slightly buttery finish, it is instantly appealing.

Five Stars”. Michael Cooper, Listener – July 2012

“Rich, creamy textured Pinot Gris with succulent pear/tree fruits and Oriental spices that build on the finish. Texturally perfect with seductively layered flavours that include a suggestion of bush honey and wild flowers. Always a leading New Zealand Pinot Gris, this is one of the best vintages I've tried, 94/100”.

Bob Campbell Wine Reviews – July 2012

The overall impression of Neudorf Moutere Pinot Gris 2011 is textural, deep, complex and precise. A wine of immense class and persistence.

On the nose marmalade and some spicy notes, and while it appear dry the palate delivers a very satisfying rush of round ripe fruit with hints of fig paste and biscuits. (Remember Fig Newtons? Those fig paste and pastry biscuits?)

The finish is refreshing and lingering.

This wine adds to Neudorf’s reputation as one of country’s finest Pinot Gris producers.

“Rich, textural and mouth-filling, this is an intriguing, complex wine with citrus overtones, hints of mandarin, nuts and caramel, and a long, well-balanced finish. It demonstrates the potential of Pinot Gris to make a seriously fine wine. ** ½ Stars.”**

Charmian Smith – ODT, August 2012

Technical Notes

Moutere Pinot Gris 2011

Clones 2/15, 7a and Mission were selectively handpicked from the Home Vineyard in early April at 6.2 t/ha, 24.5 Brix, 3.26 pH and 5.85g/L TA.

The fruit was whole bunch pressed on a prolonged gentle cycle. Some of the fruit was harvested with dried Botrytis giving extra flavour intensity. 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 but drier than previous years. The fermentation was very long and slow with a total fermentation time of 83 days. The wine went through a wild malo-lactic fermentation during primary fermentation and was bottled in November 2011.

Analysis at bottling: 3.57 pH, 4.9g/L Total Acidity, 6.4g/L Residual Sugar, and 14.5% v/v Alcohol. 460 cases produced.

“This has concentration and density. Mouth filling flavours of ripe tropical fruits, pears, marmalade and honey. The palate is generous, rounded, unctuous textures are balanced by bright, fresh acidity. This is a rich, exotic Pinot Gris. 19/20 Five Stars”.

Raymond Chan Wine Reviews - May 2012

”I love the crushed seashell-like minerality which carries the classic white peach, nashi pear and quince characters across the palate. It’s a clean, juicy wine with a hint of japonica on the finish which lingers with a tasty, tangy texture. Four Stars.” Yvonne Lorkin - July 2012