



NEUDORF VINEYARDS

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Neudorf Moutere Pinot Gris 2014

Single Vineyard, Wild yeast ferment.

Nervy and crystal clear smoky nose with real breadth and richness on the palate. A seriously superior Pinot Gris. Racier than Alsace. Much more extract than most Italian Pinot Grigios. Thoroughly satisfying. I'd love this with a dish that features ham. Jancis Robinson MW

Plump, powerful and superbly confident wine. Rich complex and spicy. On first tasting this wine I immediately thought it would be delicious with pork belly poached with star anise and stock, then grilled to crunchy perfection. It was. A surge of ripe fruit (baked pears) flows across to the palate with positive phenolic interest to temper the opulence.

A rich, exciting wine which commands attention but is never blowsy. As with its darker skinned cousin Pinot Noir, to give of its best Pinot Gris needs to be cropped at low rates, and preferably in a cool climate. Only then will it reveal its unique characters – a surprisingly tactile mouthfeel (glycerol like) and some intriguing flavours, ranging through the pear, nashi, quince spectrum, with a balance of phenolics rather than assertive acidity.

At Neudorf we craft two wines to reflect our different growing sites. The clay gravel Moutere Hill soils enhance the textural characters and quince flavours of Neudorf Moutere Pinot Gris, whereas the alluvial Brightwater soils of Neudorf Maggie's Block lean more to the pear spectrum.

Both are excellent wines to sit alongside the Asian inspired foods that are now so much part of our way of life.

"It is mouthfilling, with concentrated stonefruit and spice flavours, gentle acidity and good complexity. Still very youthful, it's a 'serious' but approachable wine" FIVE STARS Michael Cooper

"Soft, sweet cornflower, pear and poached white fruit aromas that lead to a rush of juicy stonefruit and hints of cashew on the palate. Dry and deliciously structured, this wine has verve, with an attractive, chalky texture on the finish to keep you engaged long after that first taste."

Yvonne Lorkin, NZ Herald



NEUDORF MOUTERE PINOT GRIS 2014

Vineyard Detail

Vineyards:	Neudorf Home Block
Variety:	100% Pinot Gris
Clonal Selection:	2/15, 7A, Mission
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels
Vintage Detail:	A moderate winter followed by a warm spring and dry summer produced one of the earliest vintages on record. Fruit was harvested under excellent conditions and we see wines with great textural character and poise.

Winemaking Detail

Harvest:	24 th and 27 th March 2014
Harvest Analysis:	23.7 – 23.8 brix, 3.23 – 3.24 pH, .6.5 – 7.1 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	62% stainless steel 38% neutral puncheon fermentation – <i>left on gross lees</i>
Malolatic:	Partial
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	9 th December 2014
Bottling Analysis:	14.0% Alc, 3.50 pH, 4.7 g/L TA, 8.0 g/L Residual Sugar
Cases Bottled:	409