

## NEUDORF PINOT NOIR 02 – MOUTERE

*“Superlative, a sleek animal adventure resting on fine fruit with a sexy aroma to suck you in and a lingering satisfying smut to keep you there. What else is there to say? Neudorf is one of our finest Pinot producers and this Moutere Pinot 02 shows them hitting their straps.”*

Keith Stewart The Listener. September 2003

A wine to sit and inhale with pleasure. The colour is reminiscent of those splendid ruched curtains draped across the stage in old theatres - dusty crimson velvet. Swirl it around and the wine releases a melange of spice and brambles, oak and savoury, gamey and juniper notes. The entry is enticing and rich with well-constructed tannins supporting the generous fruit. Tasting the wine we think dried leaves, campfire char, savoury bacon and graphite pencil shavings.

Grapes from the Home Block and Pomona Vineyards included clones 10/5, 22 and mixed Dijon clones.

Hand harvesting over a three-week period has given a marvellous arc of flavours.

During wild ferment (which is the same as feral or indigenous — it means anything other than cultured yeast) temperatures were allowed to rise to 35 degrees C during ferment and the wine was left on skins to extract phenolics for about 3-4 weeks (depending on the vat)

Each ferment was pressed separately and the wine was run to French oak barriques, allowed to complete a full malolactic ferment and left on lees until racked for bottling.

Bottled in March 03 without fining or filtration.

Analysis at bottling 3.76pH, 5.8g/L total acidity and 14% Alcohol.