

## Neudorf Pinot Noir 2003 - *Moutere*

A summer walk down a country road. Breathe in the warm, dusty sweet smell of wild brambles.

Pinot lends itself to fabulous descriptors. But before you snort and mumble something about winemakers losing the plot, helped by a serious tendency to tossing...pour yourself a glass and let your olfactory memory loose.

The Moutere 03 is a richly colored wine, deep burgundy with purple tinges. The nose is focused and most evocative in that summer brambles, dried wild herbs and savory char camp.

Ripe concentrated black fruits merge with baked pears, grilled peppers and roasted beef jus on the palate, supported through the length of the wine with a structure of fine oak and fruit tannins.

The wine has great concentration, and yet exhibits remarkable finesse.

Hand picked in early April 2003, the grapes were chilled overnight and destemmed to soak in tank for a week before the feral yeasts kicked in. Temperatures were allowed to rise to 35 degrees C during the hand plunged ferment, and the wine was left on skins to extract phenolics for 3-4 weeks depending on the vat.

Each ferment was pressed separately and the wine run to 35% new French oak barriques, allowed to complete feral malolactic ferment and left on lees until racked for bottling in March 2004. 3.6 pH, 5.7 g/l TA, 14.5% alc.

Finding the right food for Pinot is easy – think comfort food and chances are Pinot will be perfect - mushroom risotto, roast leg of lamb with rosemary and Cannelloni beans. My favourite is a very good, very old slice of cheddar.

***“Typically a very classy red. The Neudorf Moutere Pinot 2003 is fragrant and muscular with advanced ripeness and very cherry plum spice and roasted nut flavours. Weighty and complex with deep colour it is a serious densely structured wine with firm tannins.”***

Five Stars Michael Cooper's Guide to New Zealand Wines

***“The generosity of fruit carries some of the velvet texture which lifts this variety into the great and gracious category.”***

Four and Half Stars      Winestate Australia.

***“Great length, fresh and vibrant with a velvety texture. Good now with considerable cellaring potential.”***

Bob Campbell MW

***“I haven't come across a better pinot noir in 2004 than this stunner from Nelson, New Zealand. Crammed with funky, wild aromas and flavours. It was bottled without fining or filtration, a process which accentuates the almost feral character of the wine. Expensive, but a lot cheaper than many top flight French red Burgundies and better than most.”***

Jeff Collerson The Daily Telegraph Sydney