



NEUDORF  
vineyards

## Neudorf Pinot Noir Moutere 04

The pure essence of this wine appears time and time again from different directions, in every case expressing the same warm spicy notes wrapped around a rich undulating suppleness, with some guiding phenolics holding the wine to its course. The expected visceral notes are there, the fine grained tannins too...a wine of direction and a sense of purpose, a wine to breathe in and absorb at leisure.

***“Full coloured and mouth filling and very savoury with a complex array of cherry, plum, spice and toasty oak flavours, firm and youthful. Five Stars and designated a Classic New Zealand Wine***

Michael Cooper's Guide to New Zealand Wine

***“Neudorf's dedicated and passionate owners Tim and Judy Finn coax the essence and metaphysical "pinosity" out of pinot noir... 2004 Neudorf Moutere Pinot Noir currently my favorite wine of this style in the Southern Hemisphere”***

Curtis Marsh South East Asian Review.

***“ Neudorf's Moutere Pinot Noir has cult status in NZ. It has the depth, complexity and silkiness that makes you think of a top flight Volnay.”***

Wall Street Journal.

***“Powerful aromas of dark berry fruit , there's lots on offer in this distinctive Pinot, layered up nicely with game meats roasted spice, earthy and smoky notes. The palate is full and intense, chocolate flavour mixes through fruit and tannins are evenly fanned out beneath. It will evolve and age superbly.”***

Nick Stock The Australian Sommelier

***“Ethereal style with lovely finesse. Rose petal, potpourri complex and quite Burgundian. Great length and style.”***

Huon Hooke Australian Wine

Grapes were hand harvested from the Home Vineyard, Pomona and Toms Block. This year the older vine Pommard, 10/5 and 22 clones are joined for the first time with some excellent later planted Pommard, Dijon 777 and 667 vines .

All fruit was chilled, carefully sorted, destemmed and cold macerated prior to fermentation on the skins in small batch fermenters. Fermentation occurred spontaneously using indigenous yeast's reaching temperatures of 32C. The wine had a very long post fermentation maceration with up to 32 days total tank time to extract fine phenolics. The wine matured for eleven months in French Oak barrels (40% new) from a variety of Burgundy coopers to add complexity. In spring the wine went through a complete malo-lactic fermentation, and was blended after partial egg white fining. The wine was bottled without filtration on 14/7/05.at 3.66pH, 5.5g/l TA, Dry, 14.3% alc.