



NEUDORF  
*v i n e y a r d s*

## Neudorf Pinot Noir - Moutere 2005

**“Big, dense, seductively soft. Silken textured but with a good backbone of ripe tannins – 94/100 FIVE STARS Bob Campbell MW – Australian Wine Traveller.**

**”Deliciously fragrant and generous. Deeply coloured and crammed with cherry, plum and spice flavours. Rich, vibrantly fruity and supple.” Five Stars WINESTATE (Aus)**

**Listed at Gordon Ramsay’s at Claridge’s.**

Mocha, a smattering of ground spice rolling round a bale of dried grasses and finally some black cherries, blackberries and a hint of liquorice. Complex, intriguing and harmonious this wine shows elegant tannins wrapped around a core of ripe fruit and finished with a subtle nuance of French oak. Juicy fruit notes are balanced by the Moutere minerality to create a wine which makes winter look seductive.

The expected visceral notes are there, the fine grained tannins too...a wine of direction and purpose.

**“Easily one of my Top Pinot Noirs every year. An outrageously successful vineyard.” Joelle Thomson NZ Herald.**

**“Dark, very dark and unusually smooth. Good acidity and not at its peak yet.” Jancis Robinson.com 17pts.**

## Technical Notes

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2005 was a remarkable vintage for Pinot Noir, with poor weather at flowering producing small crop of ripe concentrated fruit.

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 reaching temperatures of 32C. The wine had a shorter time on skins this year due to the rapid release of fine ripe tannins and exceptional colour.

The wine matured for eleven months in French Oak barrels (35% new) from a variety of Burgundy coopers to add complexity. In spring the wine went through a complete malo-lactic fermentation and was bottled without filtration or fining in July 2006 at 3.51 pH, 6.1g/l TA, dry, 14.5% alc. - 640 cases produced.