



NEUDORF
vineyards

Neudorf Pinot Noir – Moutere 2006

“Absolutely classic. There’s a quiet force behind the delicate interplay of red and black fruit”. Five Stars Cuisine - October 2008

“Big and concentrated pinot noir with an almost jammy intensity of powerful dark fruit flavours supported by firm fruit and oak tannins plus crisp acidity. Great potential to develop splendidly over the next few years”. Five stars. Gourmet Traveller Wine - May 2008

“Arguably THE flag bearer for the Nelson region, Neudorf delivers masterful wines. This is a bright, complex and integrated, showing fine wild cherry fruit aromas, plenty of fragrance and spicy lift. The palate is similarly neatly finished, tannins run in step, it has a seamless build of texture and dark berry flavour, finishing with poise.” 94/100 Tyson Stelzer & Nick Stock Wine News & Reviews - May 2008

Youthful, purple hue in the glass with a complex nose of cracked pepper, dark summer berries, black cherry and chocolate, combined with visceral, earthy characters, dried wild herbs and excellent but unobtrusive supporting oak.

Palate: Initial savoury / black fruit entry carries through a mouth filling, richly structured palate, the texture of soft leather. An underlying mineral acidity supports this richness, adding a certain juiciness and considerable length. Overall, a wine of complexity and finesse.

Regional Champion Pinot Noir Marlborough/Nelson 2006 – *Neudorf Moutere Pinot 06*

“Neudorf is one of New Zealand’s Top Pinot Noir Producers.”
Hugh Johnson’s Wine Book.

“Neudorf coax the essence and metaphysical pinosity from Pinot. Neudorf Pinot is the equivalent of Chambolle Musigny and my favourite wine of this style in the Southern Hemisphere.” Curtis Marsh Hong Kong Standard

**“Neudorf make some of New Zealand’s most admirable Pinots,
Particularly their outstanding Moutere Bottling.”**
Jancis Robinson – Financial Times (UK)

Technical Notes

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2006 was a remarkably kind vintage for Pinot Noir with warm dry weather and an early harvest.

All the grapes were picked and sorted by hand from the Home Vineyard and Pomona with this years blend coming from 39% mixed D777 and other Burgundy clones, 28% clone 5, 23% old vine 10/5 and 10% old vine clone 22.

Harvest went from March 20 to April 16 with a very consistent range of 23.2 to 24.6 Brix and 3.33 to 3.44 pH the fruit was ripe and had fine ripe phenolics.

All fruit was chilled, carefully sorted, destemmed and cold macerated prior to fermentation on the skins in small batch fermenters. 6% of the Burgundy ferment was whole bunch. Fermentation occurred spontaneously using indigenous yeast's reaching temperatures around 32C. The wine had long total time on skins to extract colour and tannins. Extraction depending on the individual fermentation ranged from 21 days up to 30 days. The wine was put into French Oak barrels (30% new) from a variety of Burgundy coopers to add complexity. In spring the wine went through a complete malo-lactic fermentation and the wine was in barrel for 12 months prior to racking and blending.

The wine spent extra time in tank to amalgamate prior to bottling. There was no fining or filtration and the wine was bottled on 15/8/07. Analysis at Bottling 3.61pH, 5.8g/L Total Acidity, Dry, 13.5%.