



NEUDORF
v i n e y a r d s

Neudorf Moutere Pinot Noir 2007

Neudorf Moutere Pinot Noir 2007 - Serious stuff with a real beginning, middle and end. Great Pinot Noir with a bit more transparency and attention than many burgundies. Very good texture. Very long.

Jancis Robinson MW 2009

“Hot cross bun, crushed cranberry and baked plums, A lovely Pinot with a long frisky finish” Yvonne Marie Lorkin - BOP Times July 2009

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.

“Elegant with good fruit power. A very linear wine with an impressively long finish. Excellent cellaring Five Stars. Gourmet Wine Traveller – September 2009

Technical Notes

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Flowering was affected by cold weather in a similar way to the 2005 vintage, resulting in a very small Pinot Noir harvest. Grapes were hand harvested from the Home Vineyard and Pomona with this years blend coming from 36% mixed Burgundy clones, 31.5% clone 5, 19% old vine 10/5 and 13.5% old vine clone 22.

Picked from 27/3/07 to 11/4/07 with a range of 23.1 to 25.1 Brix and 3.20 to 3.39 pH.

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 around 32C. The wine did not have a prolonged maceration to optimize tannins extracted. Extraction depending on the individual fermentation ranged around 20 days. The wine was put into French Oak barrels (20% new including a 500L puncheon used for the first time) 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 10/7/08. Analysis at Bottling 3.50pH, 6.2g/L Total Acidity, Dry, 14.1%.