



NEUDORF
vineyards

Neudorf Moutere Pinot Noir 2008

“Dense, powerful and yet supremely elegant wine with an appealing mix of floral, red cherry, Oriental spice and spicy oak flavours. Complex wine that needs decanting to fully expose its range of flavours. Will cellar well. 5 stars – 95 points.” Bob Campbell MW

“Black cherry and red currant aromas with an undercurrent of smoky bacon and a little anise. It has beguiling layers of cranberry, meat and mushroom flavours, finishing with very good persistence.”
Robert Parker’s Wine Advocate

Youthful, purple hue - 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.

The 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.

A wine of complexity and finesse.

“Subtle, playful, complex and savoury with understated cherry and plum flavours and a mosaic of herbs. A rich ravishing wine, which is divine with duck.” John Hawkesby, NZ Herald

“A stylish wine, fragrant with hints of pepper, violets, spice and dark chocolate. This is concentrated, complex and harmonious with charming fruit, a silky texture and a long satisfying finish. Five stars.”
Charmian Smith ODT April 2010

Technical Notes

Grapes were hand harvested from our Home Vineyard's mixed Burgundy clones and 60% from our Pomona Vineyard 10/5 old vines. Picking was from 22/03/08 to 10/04/08.

Analysis at harvest: 22.7/25.2 Brix, 3.20/3.39 pH

All fruit was chilled, carefully sorted, destemmed and cold macerated prior to small batch wild yeast fermentation. The wine had a prolonged maceration to optimize tannins extracted, ranging around 26 days. The wine was matured for 12 months in French Oak barrels (28% 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 fining or filtration in 09/09.

Analysis at bottling: DRY <1 g/L RS, 3.61 pH, 6.1 g/L TA, 14.1% Alc.