



## **Neudorf Moutere Pinot Noir 2009**

### **Wild yeast**

**“Without a doubt Neudorf Moutere Pinot Noir is the leading example from the Nelson region and ranks alongside the best in the country, such as Ata Rangī, Fromm ‘Clayvin’, Pegasus Bay ‘Prima Donna’, Felton Road ‘Block 5. Five Stars.”**

*Raymond Chan Wine Reviews - April 2011*

**“Wild strawberries, complex, earthy gamey characters with a silky smooth texture and dry mineral finish”.**

*Peter Forrestal, Australian Gourmet Wine Traveller - March 2011*

**“Neudorf Moutere Pinot Noir 09 – one of my faves. Drop dead sensational and one of NZ’s greatest pinots.”**

*John Hawkesby, National Radio - April 26<sup>th</sup> 2011*

**“Beautifully fragrant, deeply coloured, ripe, smooth, complex and expressive. Five Stars”.** *Michael Cooper, The Listener - May 2011*

Pinot is all about the nose. Layers of fruits and spices set amid layers of fine tannins.

This 09 is a lovely dusty velvet colour. Swirl it in the glass and notes of sweet violets with chocolate, coffee, brambles and lavender with hints of fine spices.

The wine is seamless and round with that pinot earthy “savouriness” flowing through the palate.

Hints of liquorices with a minerality not linked to acidity. The overall effect is one of sweet ripe fruit wrapped with delicate tannins and subtle oak.

Extremely low yields, small berries with some shrivel, excellent ripeness for sugar levels. 2009 was a small, but potentially excellent vintage.

**“Reasonably light in colour but with a haunting floral perfume and cherry, red berry and violet flavours with delicately drying and slightly peppery tannins. Supple, elegant wine in a bone dry and moderately burgundian style. 92/100”.**

*Bob Campbell MW*

## **Technical Notes**

### Moutere Pinot Noir 2009

Grapes were hand harvested from the Home Vineyard and Pomona vineyards with this year's blend coming from 62% old vine 10/5, 38% mixed clones 10/5, 22 and Burgundy clones.

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 had a prolonged maceration to optimize tannins extracted. Extraction depending on the individual fermentation ranged around 25 days. The wine was put into French Oak barrels (26% 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 without pumping 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 9/7/10. 506 cases were bottled.

Analysis at Bottling: 5.0g/L Total Acidity, Dry 0.3g/L RS, 14% Alcohol.