

NEUDORF PINOT NOIR 2001 – *Moutere Home Vineyard*

“A stunner...complex impact. Soft and gently rich with a spreading glow of flavour that has earth at its roots and bright fruit charm on the peaks. Hints of spice and aniseed with rich tannins rolling through the end but never dominating the suave sense ease of the overall palate.”

Keith Stewart Listener Wine Columnist.

“This is a greatness in a bottle. The wine is smooth and silky with ripe summer blackberry and blackcurrant flavours and a long velvety finish.”

Joelle Thomson NZ Herald.

“A beauty. Fleshy and flavour crammed...rich and concentrated wonderfully refined.”

Five Stars - Michael Cooper Sunday Star Times.

“I rate this one of the best Pinots I’ve tasted in the past few months. Powerful, concentrated and finely structured. It has pinosity-plus”

Sue Courtney. www.wineoftheweek.com

This wine is crafted each year from the fruit off a small parcel of older *Pommard* clone vines in the original Neudorf vineyard. Growing on the gravely-clay slope spilling down from the homestead, they regularly contribute an outstanding silky-fine structure and great finesse.

Low cropped grapes harvested from the Home Vineyard including Clones 5, 10/5 and 22 were fermented separately. The ferments were picked from 3/04/02 to 30/4/02 with 24.2 Brix and 2.98 pH to 3.07 pH, the fruit was in great condition with excellent balance.

All fruit was chilled, destemmed and given a pre-fermentation maceration to extract flavour and colour. The small fermenters were hand plunged regularly during a spontaneous fermentation with the temperature rising to a maximum of 35 degrees C. After fermentation the wine was left on skins to extract phenolics with a total vat time of 3 to 4 weeks.

The wine was run to French oak barriques (44% new) where it went through a complete malo-lactic fermentation and stayed on lees until racking prior to bottling.

The wine was carefully racked, blended and bottled on 3/02/02.
Analysis at Bottling 3.55pH, 6.6g/L Total Acidity. Dry.