



NEUDORF
vineyards

Neudorf Pinot Noir – Moutere Home Vineyard 2005

“Very fine tannins, fine fresh fruit. Very serious and dry completely different from the New Zealand norm – much more subtle and complex”
Jancis Robinson.com

“The best example of this classic I have tasted – concentrated, intense, generous with dried fruit, licorice and exotic spice – wins points for drinkability and cellaring potential – Five Stars. 96/100 Bob Campbell
MW – Australian Wine Traveler

An impressive darkly hued colour. The nose is deep and intense with exotic spices, dark fruits and complex savoury characters. The initial impact on the pallet is of richness and power. This is finely balanced by long mineral length and finely structured tannis. A true expression of vintage and place.

The 2005 vintage was extremely low yielding vintage due to cooler than normal weather at fruit set which resulted in a tiny crop with very small bunches and berries. Hence the fruit was highly concentrated and coloured.
The summer was warm and dry with some autumn rain.

For the first time the Home Vineyard has been based around the clone 5 from the upper steeper section of the Home Block where we have put down a reflective mulch of mussel shells. The other components of the wine came from the old 10/5, 22 and mixed burgundy clones. The 2005 was an extremely low yielding due to the poor weather at fruit set which resulted in a tiny crop with very small bunches and berries. Hence the fruit was highly concentrated and coloured.

“Powerful and elegant with exciting aromas of crushed cherries, mushrooms and smoky bacon. Five Stars, New Zealand’s classic Pinots are from Ata Rangi, Schuster, Fromm, Felton Road and Neudorf”. North & South – Stephen Bennett MW

Technical Notes

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Grapes were hand harvested and fermented individually with the final blend being 50% clone 5, 16.6% old vine 10/5, 16.6% old clone 22 and 16.6% mixed 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 of 32C. The wine had a shorter extraction period this year due to the rapid release of fine, ripe tannins and very dark colour.

The wine was put into French Oak barrels (only 16% new) from a variety of Burgundy coopers. In spring the wine went through a spontaneous malolactic fermentation and the wine was blended and racked to old barrels in June. The wine was racked out of barrel in October and bottled without fining or filtration on 6/12/06.