



NEUDORF VINEYARDS

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Neudorf Moutere Home Vineyard Pinot Noir 2009



94/100

“Similar in style to the Moutere Pinot Noir, but with slightly more weight and intensity. Delicate red berry, cherry, strawberry and floral/violet flavours supported by peppery tannins. A taut and youthful wine with obvious cellaring potential.”

Bob Campbell MW - April 2011

“Medium full-bodied on palate, this is a fulsome, densely presented wine with richness and concentration, yet retains a remarkable sense of stylishness and elegance. There is an openness and approachability, with the appealing sweetness of the dark berry and cherry fruit the highlight. The wine finishes with real length.

A wonderful, hedonistic, single-site expression that will drink with immense pleasure over the next 6-8+ years, 19.5/20.”

Raymond Chan Wine Reviews - April 2011

The world's best wine magazine 'Decanter' July 2011 Issue
Neudorf Moutere Home Vineyard Pinot Noir 2009 – Cover



19/20 Five Stars

Technical Notes

Moutere Home Vineyard Pinot Noir 2009

An exceptional year for Pinot Noir has given the opportunity to make a refined Home Vineyard wine. The Home Vineyard mixed Burgundy clones make up 50% of this wine. This ferment consists of Dijon clones 777, 667, 113, 114, and 115 which were picked and co-fermented together. Our Pommard clone makes up 27%, CLONE 22 13% and old 10/5 10% were fermented separately.

The Burgs were picked on April 14th at 24 Brix, 3.43pH and 5.9g/L TA.
The Pommard was picked on April 11th at 24.2 Brix, 3.51pH and 6.07g/L TA.
Beautiful fruit, with nice ripeness and fine phenolics.

Fruit for the ferments 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 33C. The wines were hand plunged over a prolonged skin contact time, between 22 and 26 days. The wine was put into French Oak barrels of various ages (30% new) from a variety of Burgundy coopers. In spring the wine went through a complete wild malo-lactic fermentation and the wine was blended and racked to tank in April 2010. The wine was then held in tank to give it time to come together prior to bottling without fining or filtration on 13/7/10. Analysis at Bottling 3.66pH, 5.0g/L Total Acidity, Dry, 13.5% Alcohol.