

## Neudorf Riesling 2003 - *Moutere*

A wine which holds immense promise.

It is pure and tight with honeyed grapefruit and lime notes on the nose with stone fruit – apricots, nectarines and peaches and a touch of toffee.

Riesling is always a good cellaring option and this style will build gracefully for 5- 7 years at least.

Grapes were hand picked on the home block from very low cropping vines. They were harvested late in the season and whole bunch pressed on a long gentle cycle. A cool slow ferment was stopped when the wine came into a natural acid/fruit balance. The residual sweetness is balanced by the racy acidity to leave a refreshing and clean finish

The wine was bottled with 46 grams/litre residual sugar, 8.0 grams/litre acidity and 10.5% alcohol.

Drink it now with pleasure but do put some away for a few years to taste that magic of mature Riesling.

***“This delicious wine with honeyed lime aromas is made in a fine textured Spaetlese style with vibrant acidity, medium sweetness and a delicate alcohol. Great afternoon sipping. A New Zealand classic.***

*Four and a half Stars. Stephen Bennett North and South*

***“This is copy book cool-climate style Riesling with exciting flavour intensity. A New Zealand classic. Very refined, delicate and racy. It is hard to resist now but it is still youthful.”***

*Five Stars Michael Cooper’s Guide to New Zealand Wine*

***“Filled with the scent of lime and honeysuckle flowers, this is a weighty riesling with a rich, luscious fruity texture, sweet orange, tart lemon and a spicy zest finish with a hint of ginger. This is the ideal lunchtime, afternoon or aperitif drink. Citrus, nectarine, honey, ginger, lots of bright zesty acidity and a sweetish fruit finish with a touch of botrytis adding a nectar-like richness. “***

