



NEUDORF
vineyards

Neudorf Moutere Riesling 2007

One of Michael Cooper's Classic NZ Wines.

"Neudorf Moutere Riesling 2007 is delightful. Gentle and light with racy acidity and a touch of sweetness." The Independent UK April 2009.

Layers of sweet citrus curled around a taut, sinewy centre of minerality.

A wonderfully satisfying wine to enjoy on release or cellar for years and years. We always bang on about cellaring Riesling but it offers so much satisfaction as a mature wine. Right now you can see the future – the fruit is full and sweet with an attractive earthy quality and you know those Fruit notes will evolve and complex as the acid softens and fills out the wine.

Totally thrilling to drink, a Riesling which offers racy limey sweetness pleasurable acidity and only 10% alcohol.

It can be enjoyed at 4.00pm on Sunday afternoon to celebrate a weed- free garden, or perhaps served with a piece of gingerbread and cheddar cheese.

"There's something dead sexy about Riesling in mid-winter. Actually, there's something dead sexy about Riesling, full-stop. It is simply the world's greatest white grape and wine.

This Riesling comes from deep in the heart of Nelson's Moutere Hills, where it gains lime, apple and stony aromas and flavours. Love it."

Joelle Thompson Mind Food 2008.

"A spot-on Riesling nose, off-dry on the palate and plenty of honey and floral character, very delicious and only 10% - a really wine aficionado's drink, very versatile and very appealing." Jancis Robinson

"Very Germanic with great balance between sweetness and acidity. Five Stars." Bob Campbell MW Australian Traveller Wine. January 2009.

Technical Notes Neudorf Moutere Riesling 2007

Grapes were hand harvested from Beukes young vines just up the road from Neudorf Vineyards. This new block is planted with GM110, Ormond 239/10 and 198/19 clones.

We picked mid-may and the long hang time allowed excellent flavour development.

Grapes were whole bunch pressed on a very long, gentle 4 hour cycle. The juice was cold settled without enzyme and racked off lees to a small stainless steel fermenter. The fermentation was stopped when a natural acid/sweetness balance was found. The wine was left on its yeast lees until filtered and bottled on 21/11/07

Analysis at Bottling 2.80pH, 8.7g/L Total Acidity, 44 g/L Residual Sugar, 10.2% v/v alcohol.