



NEUDORF
vineyards

Neudorf Riesling – Moutere 2008 Single Vineyard

One of Michael Cooper's Classic NZ Wines.

Smell fine pure limes and chalk dust.

Layers of sweet citrus blossom curled around a piercing 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. Lingering, delicate but concentrated finish.

Totally thrilling to drink, a Riesling which offers racy limey sweetness pleasurable acidity and only 9 % 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.**

Technical Notes

Neudorf Riesling – Moutere 2008

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

The fruit was hand harvested on 3/4/08. The analysis at harvest was 20.7 Brix, 3.02pH and 8.5g/L TA.

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. It was stabilised for heat and cold, filtered and bottled on 20 October 2008.

Analysis at Bottling 2.76pH, 8.2g/L Total Acidity, 47 g/L Residual Sugar, 9% v/v alcohol.