



NEUDORF
vineyards

Neudorf Riesling – Moutere 2009 **Single Vineyard**

Intense, citrusy and spirited.

“This is intensely fresh and lemon-limey on the nose with an underlying keroseny nose, very reminiscent of good Mosel Riesling Kabinett, not least in its mouthwatering, featherweight, off-dry lime-like fruit, whose keroseny notes will develop further flavour with age.” 91/100

Anthony Rose The Wine Gang UK

“Silky but powerful limey acidity makes it taste deceptively dry. A beautifully balanced wine in which pretty notes of lemon blossom cleave to its powerful minerally core.” Martin Gillion – NZ Wine, March 2010

“From one of the most exciting white wine producers in New Zealand, Neudorf’s mouth-watering and Germanically styled Moutere Riesling continues to drop jaws with its mind-blowing combination of purity, sweetness and acidity.” Matt Skinner – The Juice 2010

A deeply complex wine with grapefruit, local oranges, tangelos and a lick of orange blossom and ripe guavas.

Do not let yourself pre-judge the wine because of the retained sweetness.

The natural grape sugars are kept in line by the lively acidity helped by natural minerality.

Part of the terroir of Neudorf’s Moutere vineyards is this subtle and persistent mineral note. The roots of our vines are burrowing down to two and three metres, past the top soil and into the ancient gravels beneath.

Love this wine, love the low alcohol and love it with Thai chili chicken, Try it with a slice of aged cheddar or drink a glass while considering dinner.

“This 2009 Neudorf Moutere Riesling is exquisitely fine and restrained, displaying lime, green apple and chalky characters on the nose. The palate is concentrated and refined with lush sweetness which is brilliantly counter balanced by the racy acidity leading to an extremely long delicate finish. The wine is tightly wound with great tension needing time to evolve but what great potential this wine has. At its best: 2012 to 2022. “

Five Stars Sam Kim’sWine Orbit.

Technical Notes

Neudorf Riesling – Moutere 2009

Grapes were hand harvested from Beukes young vines. Planted with GM110, Ormond 239/10 and 198/19 clones.

The fruit was hand harvested on 15/4/09. The analysis at harvest was 21.0 Brix, 3.99pH and 9.0g/L TA.

The 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 stainless steel fermenter and an old barrel (6% total). The barrel went through wild yeast ferment. 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 15 December 2009.

Analysis at Bottling 2.74pH, 8.4g/L Total Acidity, 54 g/L Residual Sugar, 9.2% v/v alcohol.