



## Neudorf Moutere Riesling 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 mineral acidity.

This subtle and persistent mineral note is a reflection of the terroir of our Moutere hillside vineyards. The roots of our vines search their way down between two and four metres, past the meager top soil and into the ancient clay bound 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 enjoy a glass while considering dinner.

### Technical Notes

The fruit was hand harvested following an extended hang time on 23/4/10. Analysis at harvest was 22.7 Brix, 2.97 pH and 7.9 g/L TA.

The grapes were selectively hand picked with extensive sorting and selection. At the winery they were whole bunch pressed on a long, gentle 4 hour cycle. The juice was cold settled and racked off lees to a stainless steel fermenter plus one neutral barrel (6% total). The barrel went through wild yeast ferment. Fermentation was stopped when a natural acid/sweetness balance was found. The young wine was left on yeast lees until bottled in December 2010 at 2.88 pH, 8.7 g/L Total Acidity, 45 g/L Residual Sugar, 10.5% v/v alcohol. 260 cases produced.

### Reviews from 2009 Vintage:

**“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

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