



NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



Neudorf Moutere Riesling 2012

Delicate, with a core in intense fruit and superb length.

"When I die I'd like someone to pop Apple and Lemon Tarts inside my coffin with a bottle of Neudorf Moutere Riesling 2012. Its punchy lemon/lime citrus-curd sweetness and taut, tangy acidity on the finish are just the ticket. Yum!"

Yvonne Lorkin – Dish Magazine

"Intense and finely poised, citrusy and minerally, with marmalade and honey notes, and lovely interplay of sweetness and acidity. Rich and youthful, it is a tightly structured wine, but already very approachable. 5 stars"

Michael Coopers NZ Wine Guide

"Floral nose with residual sugar somewhere between Kabinett and Spätlese quality. Very marked acidity too; this would make a great drink without food but the sweetness makes it easier to drink young than its Dry stablemate. Very clean and fresh with passion fruit notes. Super clean and crisp."

Jancis Robinson MW

Hints of lily of valley, lemons, orange blossom and Bosc pears and apples. An enticing wine which winds itself across the palate delivering maximum mouth feel and finishing with a refreshing lick of acidity.

Balance is the key to this wine's wonder. Sweetness, fruit weight and acidity are in harmony with charming counterpoints from wild yeast and the gentlest oak handling.

This wine begs to be drunk late afternoon – the low alcohol lends itself to a second glass at dusk – a slice of blue cheese – Blue Windsor from NZ or Roquefort from France.

To step out – drink with spicy Thai or Vietnamese food.

MOUTERE RIESLING 2012

Vineyard Detail

Vineyards: Neudorf Hill Vineyard
Variety: 100% Riesling
Clonal Selection: GM110, Ormond 239/10, 198/19
Hand Harvested: 100%
Soil Type: Moutere Clay Gravels
Vintage Detail: The 2012 season produced a small crop due to the inclement spring weather. A late, dry Indian summer followed producing fruit with great concentration and fine acidity

Winemaking Detail

Harvest: 26th April 2012
Harvest Analysis: 21.6 brix, 2.96 pH, 9.7 g/L T.A
Processing: 100% whole bunch press on gentle cycle.
Cool settled for 48 hours and racked
Fermentation: 100% cultured yeast
Fermentation Vessel: 100% stainless steel – *left on gross lees*
Vessel:
Malolatic: None
Fining: None
Filtration: Sterile

Technical Detail

Bottling Date: 12th December 2012
Bottling Analysis: 9.0% Alc
2.84 pH
8.9 g/L TA
47.1 g/L Residual Sugar

Cases Bottled 230