



# NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. [www.neudorf.co.nz](http://www.neudorf.co.nz)



## Neudorf Moutere Riesling Dry 2012

Single Vineyard from the Neudorf Hill Block.

*“Attractively lightly funky nose - as though fermented with ambient yeasts. Strong lime notes and bone dry. Very clean and sleek. Racy and crystalline. Excellent extract. This should develop well and is only beginning its life.”* Jancis Robinson

*“Very refined and delicate with pure lime fruit, white floral and mineral detail, revealing subtle savoury yellow floral and honeysuckle nuances which blossom with volume and beautiful harmony. Five Stars “*

Raymond Chan Wine Reviews

*“Superbly refined wine with less residual sweetness than usual in NZ Riesling, mercifully. Delicate, haunting, floral fragrance with a more mineral and less overtly fruity nature. In the mouth it is smooth and seamless without strident acidity or excessively exuberant fruitiness. Quietly harmonious and delicious. We finished the bottle and would have liked more “*

Huon Hooke (Australia)

Fragrant, delicious and capable of making Sunday a memorable event. This wine sings a chorus of citrus, minerality and fine acid. Not a note out of whack.

On the nose a little lime zest and grapefruit. On the palate the acid is bound and carried by beautifully ripe fruit with a richly textured mid palate leading to a refreshing “one more glass” finish.

The overall impression is harmonious with a sense of completeness and focus. Joyful and brings a sense of sunshine and crisp clean air.

## ***MOUTERE DRY RIESLING 2012***

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### ***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:	26 <sup>th</sup> 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 – <i>left on gross lees</i>
Malolatic:	None
Fining:	None
Filtration:	Sterile

### ***Technical Detail***

Bottling Date:	12 <sup>th</sup> December 2012
Bottling Analysis:	12.0% Alc 2.86 pH 8.6 g/L TA 9.0 g/L Residual Sugar
Cases Bottled	353