

## Neudorf Chardonnay 2002 (Nelson)

(Selected as official Lord of the Rings Chardonnay for the World Premiere on December 1- 2003 at the Embassy Theatre)

***Soft, pale-coloured, delicious-smelling wine with the aromas of well...delicious wine, sort of creamy, nutty, fruity and all that jazz but mostly sensuous, vinous complexity that smells of land, sky and ancient craft. Which is the way it tastes: full of fruit that hints at ripe citrus, bright and clear, softly stroking your tongue while it makes thoroughly decadent intimate suggestions before it slips away leaving a shadow of golden murmuring flavour. I like it.***

Keith Stewart NZ Listener

***“Plays second fiddle to Neudorf’s iconic Moutere Chardonnay but a very stylish, beautifully textured and complex wine in its own right. Wild yeast, barrel ferment and special handling in Neudorf Chardonnay (Nelson) 2002 take complexity and mouthfeel beyond usual New World chardonnay.”***

Warren Barton’s Top 100 Wines – The Dominion.

***“Lovely fruit, lively textural complexity and a fine long steely finish.  
Wine of the Week***

Charmian Smith Otago Daily Times.

The 2002 for the first time contains fruit from more mature Moutere vines which do not fit the “Mendoza” style of the Moutere Chardonnay but add a new dimension to the Nelson label.

Hand picked fruit from Neudorf’s vineyard in Upper Moutere and Brightwater was gently whole bunch pressed then briefly settled and run to barrel (30% new). Primary fermentation occurred spontaneously with indigenous yeasts. The wine completed malolactic fermentation and stayed on yeast lees, with stirring, until racked for bottling.

The wine opens to multi-layered aromas of lemony shortbread, fudge, manuka honey, figs and stone fruit. In our winemakers round table tasting we also noted rolled oats and golden syrup with a touch of peach crumble. The underlying mineral notes hold the wine in a beautifully controlled package that rolls out to a long and satisfying finish.

There is a lovely interplay between the linen-textured phenolics of fruit and oak and the silken overlay resulting from wild yeast ferment.

The wine has poise and length and offers great potential for cellaring. Drink lightly chilled with a plate of plump oysters or seared scallops. It also loves roasted pork loin and buttery chicken or some barbequed corncoobs (we have a corn patch the bottom of the vineyard and can vouch for hot corn and cool Chardonnay).