

## Neudorf Chardonnay 2003 - *Nelson*

Hedonistic, harmonious, and intriguing.

Green gold in the glass with a sweet/salt nose reminiscent of driftwood fires. This peaty / slightly salty note is similar to that found in some fine single malts like Laphroaig (a style of whisky favoured by both Tim and John)

Fruit notes on the nose move through apricots and tree ripened pears to ripe melon and orange blossom, all nestled in warm mealy “freshly baked crusty bread“ base resulting from the time spent on lees.

On the palate the creamy fruit is supported by a delicious mineral belt of finely grained phenolics and balancing acidity.

Hand picked fruit from Neudorf's vineyards in the Moutere Hills and Brightwater was gently whole bunch pressed, then briefly settled and run to barrel (20% new oak). Primary fermentation occurred spontaneously with indigenous yeasts, promoting flavour complexity and enhancing mouth feel. After completing malolactic fermentation the wine was left on stirred yeast lees until racked for bottling in March 2004 at 3.4 pH, 6.7 g/l TA, 14.5% alc.

Although still young the wine is already harmonious and calls out for a platter of creamy Nelson scallops or a fillet of grilled bluenose. Cellar with confidence.

*“It has all the detail and sublime harmonies of Mozart...excellent dry white wine and a perfect partner to pork.”*

Keith Stewart - The Listener.

*“Leesy, similar to the Moutere but with more immediate barrel fermented richness and concentration. Hints of butterscotch and caramel come through in the palate. Grainy texture and a long full finish. Some people would call this wine 'minerally'. Okay - let this wine open up a bit and there is spicy stonefruit and citrus flavours mingling in with the nutty, savoury, spicy oak. Sophisticated yet deliciously drinkable.”*

Wine of the Week. Com

*“The 2003 is powerful with loads of personality. Showing good richness and complexity it possesses deep peach, melon and butterscotch flavours with a minerally streak and a tight finish.*

Four Stars - Michael Cooper's Guide to NZ Wine.