

Neudorf Chardonnay 2004 – Nelson

Once a little sister to the Moutere wine, this label now has a *cachet* all of its own. Handling in vineyard and winery are the same with both wines (give or take a bit of new oak), the grapes are largely from young vines in the Moutere, and the “young vines” are getting older and more expressive.

The 2004 already expresses the combination of exceptional fruit and textured complexity characteristic of this label.

After the creamily complex nose, the initial burst of fresh fruit on the palate surprises, and leads you through a core of finely poised fruit and oak phenolics to emerge again in a tight minerally refreshing finish.

A wine of elegance and finesse promising a long and rewarding future.

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 (25% 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 2005 at 3.4 pH, 6.7 g/l TA, 14.0% alc.

“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) take complexity and mouthfeel beyond usual New World chardonnay.”

Warren Barton's Top 100 Wines The Dominion.

“Neudorf Nelson Chardonnay is a fine wine in its own right. Still unfolding it reveals a ripely scented bouquet with a strong, toasty oak influence. Rich and creamy it has sweet fruit characters concentrated stone fruit flavours, fresh acidity to keep it lovely and with excellent length.”

Four Stars – Michael Cooper Guide to NZ Wine