



NEUDORF
vineyards

Neudorf Chardonnay – Nelson 2006

“Best yet- weighty, rich, seamless wine with a core of beautifully ripe, vibrant fruit flavours. Great Texture – It is already delicious.” Five Stars – Winestate (AUS)

“The 2006 Chardonnay exhibits a complex, slightly honeyed, orange-zest infused nose whilst the palate has a crisp, slightly spicy finish and moderate length.”
90/100 Neal Martin Wine Advocat April 2008

Silky and sleek on the palate with a nose which brings to mind warm baked gingerbread and butter. Add some ripe peaches and nuts. It is the mouthfeel which places this wine firmly in the memory. Perfectly aligned acidity leads to a refined and attenuated finish.

The wine goes on..... Deliciously chewy phenolics add textural interest and you are left with an overall impression of a wine which flows naturally from start to glorious finish. Already a wine of individuality and complexity, it promises a rewarding future.

“Ripe and lush with aromatic fruit, tinged with spice. Very supple on impact, seductively so, with a lime smeared intensity. Mid palate is supple and juicy, delightfully soft without losing its crisp attitude. Fine finish is kept together by a chunk of fruit and fine textured limeness.” Keith Stewart – Truewines.

“The best yet of this label, weighty, rich, seamless wine with a core of beautifully ripe, vibrant fruit flavours, mealy, biscuity complexities, a hint of butterscotch and great texture.” *****
Michael Cooper –Winestate

Technical Notes

Neudorf Chardonnay - Nelson 2006

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 2007 at 3.35 pH, 6.5 g/l TA, 14.5% alc, 3123 cases made.