



NEUDORF
vineyards

Neudorf Chardonnay – Nelson 2007

“Neudorf Nelson Chardonnay is no longer little sister to the iconic Neudorf Moutere Chardonnay but is a fine wine in its own right. A classy complex wine. Very stylish with a mineral vein running through stone and citrus fruit.”

Warren Barton – The Dominion.

**“Exquisite and stylish Chardonnay. Superb balance and structure.
Five Stars**

Sam Kim Wine Orbit.

“As a classy wine for drinking young it is hard to beat”

Michael Cooper’s Guide to New Zealand Wine

Minerality. That delicious, refreshing quality which defies total explanation. A sense of stony soils, an aura of a briskly flowing river in an isolated forest clearing. A quiet sense of place and past.

This Chardonnay has this minerality weaving through the wine, entwined around sweet nectarine fruits, perhaps tangelo skins. The shape is that of a tear drop - round and full up front passing through a lovely textured mid palate to a zingy attenuated finish.

It is the little black dress of Chardonnay and it owes more than a passing glance to France and the finesse of the old world.

Sip and wait. Try again and watch the wine expand and trickle out to the corners of your palate.

The Neudorf Nelson and Neudorf Moutere Chardonnays remind you of those books and movies which sneak up on you...utterly subtle and infinitely memorable.

Technical Notes

Neudorf Chardonnay Nelson 2007

Grapes were hand harvested from the Moutere clay gravel vineyards at the Neudorf Home Block (17.7%), Beuke's across the road (48.3%) and Kina Beach (16.3%) by the coast and the Brightwater alluvial gravels of Lord Rutherford Vineyard (17.7%). A mix of Mendoza (27%), 15 (29%), 95 (17.6%), 2/23 (4.5%), and 8021 (6.4%) clones were harvested.

Picked from 3/4/07 to 16/4/07 with 23.8 to 24.1 Brix and 3.8 pH to 3.24 pH.

All fruit was sorted in the vineyard then whole bunch pressed on a gentle press cycle. The juice was not settled but blended and run to barrels (20% new). Primary fermentation occurred spontaneously using indigenous yeast's over a prolonged period. The wine went through a complete malolactic fermentation in spring and stayed on yeast lees, with some stirring, until racking from barrel in early February 2008.

The wine was blended, stabilised, filtered and bottled on 12th and 13th March 2008. Analysis at Bottling 3.28pH, 6.8g/L Total Acidity, Dry 2.5g/L, 14.1%.