



NEUDORF  
*vineyards*

## Neudorf Chardonnay – Nelson 2008

**“Neudorf is a stunning, stunning winery and a beautiful place to visit. They have an obsession with quality and they produce superb Pinot, superb Riesling and this Chardonnay is lean and refreshing and an absolute cracker.”** John Hawkesby Radio NZ Monday Nov 30<sup>th</sup>, 2009

**“A powerful nutty, mealy smoky wine, the 2008 Neudorf Nelson Chardonnay has plenty of inviting white peach and melon fruit with an underlying savouriness. Very accomplished and finely balanced. A bargain.”**  
Jane Skilton MW

**“Sleek and sexy but with the Neudorf trademark of elegance and subtle power.”**  
Bob Campbell MW Air NZ

Our recent flying visit to France found us drinking Chablis most nights. Chablis offers that refreshing, cleansing quality which begs another sip on a mid summer evening. It was a delight to return home to write tasting notes for this Neudorf wine. It has an elegant and linear quality reminiscent of fine Chablis.

Pale daffodil green yellow in the glass.

Vibrant ripe fruit notes on the nose leading into a palate of fresh crusty bread (I am tempted to write baguette but would be dismissed as a tosser) and peach kernel with a finish of river-stone minerality. A wine of individuality and complexity.

Open a cool bottle, start shucking oysters and begin humming.

Fine Chardonnay is fabulous. The day of the oaky, blokey clumsy Chardonnay is over and the elegant, refined and poised Chardonnays of the world are fighting back and will remain a joy forever. Viognier or Gruner Vetliner are interesting additions to our cellars but they will not replace Chardonnay.

**“Neudorf is one of New Zealand's top boutique wineries...with Chardonnay - one of New Zealand's best, fine Sauvignon Blanc and Riesling and one of New Zealand's top Pinot Noir producers.”** Hugh Johnson, The Wine Book

**“Intense fresh and leesy on the nose with a light oak toastiness, these Burgundian characters follow through to the palate which is rich in peach and stonefruit concentration with a complex veneer of lees and malo-derived butterscotchy flavours and fine acidity.” 90/100 Anthony Rose The Wine Gang UK**

## **Technical Notes**

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Grapes were hand harvested from the Moutere clay gravel vineyards at the Neudorf Home Block (16%), Beuke's across the road (43%) and Kina Beach (15%) by the coast and the Brightwater alluvial gravels of Lord Rutherford Vineyard (26%). A mix of Mendoza (52%), 15 (27%), 95 (10%), 2/23 (3.5%), and 8021 (7.5%) clones were harvested.

Picked from 20/3/08 to 13/4/08 with 23.2 to 24.2 Brix and 3.15 pH to 3.24 pH.

All fruit was sorted in the vineyard then whole bunch pressed on a gentle press cycle. The juice was lightly settled and run to barrels (18% new). Primary fermentation occurred spontaneously using indigenous yeast's over a prolonged period. The wine went through a complete malo-lactic fermentation in spring and stayed on yeast lees, with some stirring, until racking from barrel in early February 2009.

The wine was blended, stabilised, filtered and bottled on 16, 17, 18 March 2009. 3400 cases bottled. Analysis at Bottling 3.22pH, 6.8g/L Total Acidity, Dry 2.3g/L, 14.1%.