



NEUDORF
vineyards

Neudorf Nelson Chardonnay 2009 Wild yeast ferment

“Neudorf is one of this country’s top producers of Chardonnay. The latest release of the Nelson Chardonnay 2009 is the best yet. Elegant, intense nose of citrus fruits, peach and mealy-nutty aromas with beautifully subtle backing oak. The palate is super-stylish, lusciously ripe grapefruit, nectarine and mealy flavours, nutty oak in complete integration and accord, FIVE STARS.” *Raymond Chan Wine Reviews*

Complete and harmonious can be over used as descriptors and yet we are drawn to them...

Complete - as in a whole rather than a series of layers.

Harmonious - as in singing sweetly.

Tasting this wine we note a refreshing wet stone minerality, crisp peach, praline and a hint of limoncello provides a counter point.

Oak is noted but kept in check. The fruit is ripe and shows its provenance of Moutere clays soils with a gravel base.

Chardonnay is a wine to roll around your palate and enjoy the wine’s nuances and length.

Delicious with crispy pork belly, roast chicken with lemon scented stuffing and essential with a fresh scallop, flicked from its shell and seared on a hot grill.

“A stunning Chardonnay which should now be considered one of New Zealand’s great Chardonnays in its own right, not just a second wine of Neudorf’s exceptional Moutere Chardonnay. The bouquet is ripe, complex and fragrant, displaying stone fruit, cream, vanilla and citrus characters. It’s concentrated and expansive on the palate with velvety texture and beautifully integrated acidity leading to an impressively long, lush finish.”

Wine Orbit - February 2011

“Great varietal beginning, a wonderful complex prologue of gentle stone fruits, delicate nutty oak and a wonderful undertone and undercurrent of minerality. A fabulous wine that delivers in every way, immediately complex with the most striking feature being the texture and inter-play between the acidity, oak and youthful fruity expression. The mineral and soil under currents continue, this wine is a keeper will reward over next 5 -10 years,

FIVE STARS.” *Cameron Douglas MS*

Technical Notes

Nelson Chardonnay 2009

Grapes were hand harvested from the Moutere clay gravel vineyards at the Neudorf Home Block, Rosedale Rd and Kina Beach; from a selection of Mendoza, Clone 15 and Clone 95. Picked from 1/4/09 to 14/4/09.

Analysis at harvest: 23/24.2 Brix, 3.15/3.24 pH.

All fruit was sorted in the vineyard then whole bunch pressed on a gentle press cycle. Juice was lightly settled and run to barrels (25% 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 2010. The wine was blended, stabilised, filtered and bottled on 15/16 March 2010.

1859 cases bottled.

Analysis at bottling: DRY 1.7 g/L RS, 3.22 pH, 6.8 g/L TA, 13.5% Alc.