

LIMITED RELEASE...
Neudorf Sauvignon Blanc - Nelson 2003

‘Sancerre-like – subtle, ripe, soft and devoid of the green edges that define so many Kiwi wines. It is an extremely good wine.’

Joelle Thomson – The New Zealand Herald

“Juicy fruit, softly gorgeous with a prick of herbs at the heart. Soft and succulent right through to the end, it finishes brisk and long but its gentle juiciness never wavers. Pure, fresh stylish wine of great charm.”

Keith Stewart – Listener Wine Columnist

Powerful and serious. Not the normal descriptors for Sauvignon Blanc but this year we have moved past green and zesty into a golden, shimmering wine – a New World Sauvignon showing its European ancestry.

The style is very shapely and poised – it has a grace not normally associated with New Zealand Sauvignon.

Melons and peardrops on the nose. The mouth feel is full and gentle with very dense fruit and leesy nuttiness. A mineral acidity surfaces at mid-palate and the carries the wine forward to a long finish containing some complexing linen-like phenolics.

The wine is very polished and seamless. Excellent food - style Sauvignon.

Grapes were harvested from two vineyards – one at Brightwater and the other at Motueka. Harvesting was over two weeks in late April. The advantage of this long ripening period apparent in the variety of fruit flavours.

All fruit was crushed and destemmed before a gentle press cycle. The juice was cold settled and racked off lees into tank. 15% was fermented in older oak barriques to develop texture and complexity.

The final wine was bottled in August 2003 Dry, 3.32pH, 7.1g/L total acidity and 13.8 % Alcohol.

Neudorf is one of Bob Campbell’s Top Ten Sauvignon Blanc producers in his list of favourites celebrating the 100th issue of Cuisine.

\$35.00 per bottle