



NEUDORF  
*vineyards*

## Neudorf Sauvignon Blanc – Nelson 2006

Listed at Gordon Ramsay's Petrus in London and Charlie Trotter in Chicago.

**“Lively, racy, fresh. Very distinctive with some depth”** Jancis Robinson.com

Waxy tropical flowers, musk, wild ginger and passionfruit. It is a bridal bouquet down to the hint of green leaves. An elegant, creamy Sauvignon designed to last.

In the vineyards and winery we are constantly pushing Sauvignon Blanc into shape to define it as a fine wine, rather than a refreshing beverage. We want a wine with texture. A wine which is complex and satisfying rather than a simple expression of fruit.

Styles of Sauvignon Blanc in New Zealand are becoming, happily, more widely differentiated. Some people love the outrageously green capsicum style, other seek more elegance. Following his recent visit to New Zealand British wine writer Tom Cannavan said “The 'typical' New Zealand Sauvignon is not a food wine, and is rarely subtle or complex. In some cases I fear that the style is becoming a caricature: aromatic fireworks and a dollop of residual sugar to balance searing acidity has become a recipe by which some churn out a 'product', rather than a wine. “

We have chosen to pursue the line of grace, texture and ripe creamy fruit notes. These wines sit just as well alongside modern asian - fusion food as they do our more traditional and simply prepared Kai Moana.

The warm, incredibly dry 2006 season produced beautifully ripe Sauvignon Blanc grapes - remarkably the first and last grapes to be harvested in the vintage, and a month ahead of the previous vintage.

**“Neudorf 06 is impressively weighty and rounded. Shows lovely fruit sweetness, with a crisp, slightly minerally, powerful finish.”**  
Michael Cooper’s Wine Guide 2008

## Technical Notes

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The analysis at harvest ranged from 22.5 Brix, 3.18pH and 8.9g/L TA to 23.4 Brix, 3.29pH and 7.6g/L TA. Most of the fruit was machine harvested, crushed and destemmed to the press, while 10% was whole bunch pressed for greater complexity. The juice was cold settled and racked off lees to small individual batch fermenters and fermented cool. 15% was fermented in older oak barriques. Bottled in August 2006 at 3.44pH, 7g/L TA, Dry, 14% Alc.