



NEUDORF  
*vineyards*

## Neudorf Nelson Sauvignon Blanc 2007

**“It is a stylish act, dry with attractive pure varietal flavours. Tim Finn is not one to rush a wine this 2007 Sauvignon was released as others were beginning to market their 2008.”**

Bob Campbell MW Gourmet Wine Traveller. (AUS)

**“Mouth-filling and rich, this vibrant, fully dry wine has a lovely array of fresh, ripe-fruit flavours, a touch of oak-derived complexity and a good acid spine”. \*\*\*\* ½ Stars Michael Cooper – Listener September 2008**

**“The 2007 Sauvignon Blanc has a vibrant nose with hints of tropical fruit: orange zest and apricot with subtle herbaceous tones on the palate.”**

90/100 Robert Parker’s – Wine Advocate April 2008

A nose of soft citrus, elderflower, white currants, lemongrass and a hint of nettle and dewy forest leaves. A creamy Sauvignon Blanc, deeply elegant and satisfying from the ripe entry through to the final flourish of minerality. Aromatic with a nice fruit burst in the mid-palate to carry the wine through.

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.

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.

**“Deliciously fragrant , lovely textural undertones. Enticing wine, hugely attractive and full of charm” Charmian Smith - Otago Daily Times**

## **Technical Notes**

Neudorf Sauvignon Blanc - Nelson 2007

A cool flowering meant a reduced crop from blocks in both the Waimea Plains and Moutere Clays. Fruit was harvested over a long period starting from 28/3/07 and finishing on 30/4/07.

The analysis at harvest ranged from 22.1 Brix, 3.33pH and 9.2g/L TA to 23.1 Brix, 3.29pH and 9.75g/L TA.

Most of the fruit was machine harvested, crushed and destemmed to the press, while 15% was whole bunch pressed for greater complexity. The juice was cold settled and racked off lees to small individual batch fermenters. 12.2% was fermented in older oak barriques. A cool fermentation took place before the wine was blended, stabilised for heat and cold, filtered and bottled on 23/10/07.

Analysis at bottling 3.39pH, 7.4 g/L Total Acidity, 1.5g/L, 13.5%v/v alcohol.