

Neudorf Sauvignon Blanc 2008.

Each year at Neudorf we push Sauvignon Blanc another step to create a wine with depth and fullness.

2008 has produced a wine with great mouth feel – creamy passion fruit notes with a swish of gooseberry to create further palate interest.

A rich creamy and powerful Sauvignon Blanc with complex aromas – a touch of rose petals and biscuits.

Excellent concentration and depth with firm fine texture and lingering mineral finish.

This Sauvignon has the weight and complexity to sit beside a bucket of freshly shucked oysters or any of Nelson's famous Kai Moana .It is also excellent with goat cheese (try Meadowcroft) or the heavierr vegetarian dishes – grilled aubergine and asparagus.

Technical Notes

Neudorf Sauvignon Blanc - Nelson 2008

Harvested from our Balquidder Vineyard (57%) and LRV (43%).

The fruit was harvested from 23/3/08 to 14/4/08. The analysis at harvest ranged from 21.8 Brix, 3.09pH and 8.55g/L TA to 24.2 Brix, 3.35pH and 8.9g/L TA.

Most of the fruit was machine harvested, crushed and destemmed to the press, while 23% was whole bunch pressed for greater complexity. The juice was cold settled and racked off lees to small individual batch fermenters. 15% 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 2,3,4th September 2008.

Analysis at Bottling 3.36pH, 6.2 g/L Total Acidity, 1.7g/L RS, 14%v/v alcohol.