



NEUDORF
v i n e y a r d s

Neudorf Sauvignon Blanc 2009

“Intense, fresh aromatic elderflower and herb with refreshingly full flavours of passion fruit and a cleansing dry finish; not Marlborough, and all the better for its difference in character. Try with goat's cheese.” Anthony Rose The Wine Gang UK

“Delicately aromatic Sauvignon Blanc in a restrained bone-dry style. Wild herbs, capsicum and mineral flavours. Racy acidity makes this a particularly good food wine. Classy rather than showy Sauvignon 86/100 Four Stars”. Bob Campbell MW

“A little hot on the nose with just a smidgen of hair oil. Big and bold and confident. More fruit bottom than a typical Marlborough example. Something to get your teeth into. Real substance though Jancis Robinson MW

**“Fragrant with hints of eau de cologne, mint and pineapple, this is a juicy, textural wine, attractive and nicely balanced with a lingering finish. Four Stars.”
Charmian Smith - ODT May 2010**

Sparkling gold-green in the glass and a greengrocer's basket of flavours on the palate – green papaya with a squeeze of lime, pineapple, custard fruit (cherimoya), melons.

Elegant, poised and focused with refreshing acidity.

Like all Neudorf Sauvignons, the wine exhibits a strong textural component ...the wine is voluminous - expanding across the palate to leave you intrigued and satisfied.

This not an aggressive Sauvignon Blanc...this is another move towards a Sauvignon with all class and distinction. A Sauvignon designed for the dinner

**“Very fragrant with a delicious chalky minerality, some peapod and fresh nettle. Subtle and sophisticated, this wine places emphasis on texture and elegance rather than pungency and overt character and is all the better for it.”
Jane Skilton MW**

Reviews for 2008 Vintage:

“Delicious. The sheer class of this Neudorf Sauvignon and the sure footedness of this style from vintage to vintage is a reflection of the truism that a good winemaker stands out most clearly in a vintage where the majority do not shine.”

Wine of the week www.jancisrobinson.com

Technical Notes

Neudorf Sauvignon Blanc – Nelson 2009

Harvested from our Balquidder Vineyard (53%) and LRV (47%).

The fruit was harvested from 25/3/09 to 16/4/09.

The analysis at harvest ranged from 21.5 Brix, 3.19pH and 9.0g/L TA to 22.6 Brix, 3.32pH and 8.1g/L TA.

Most of the fruit was machine harvested, crushed and destemmed to the press, while 6% was whole bunch pressed for greater complexity. The juice was cold settled and racked off lees to small individual batch fermenters. 11.7% 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 31 August 2009.

Analysis at Bottling 3.25pH, 6.6 g/L Total Acidity, 1.7g/L RS, 13%v/v alcohol.