



NEUDORF
vineyards

Neudorf Pinot Noir – Tom’s Block 2006

“Initially overshadowed by the majestic Neudorf Moutere Pinot Noir, this wine has improved with each vintage and now stands as one of our great value Pinots.” The Imbiber – Don Higgins NZ House and Garden.

Enticing pinot colour, clarity and hue. Deep complex earthy nose with a lick of leather around wild berry, forest floor notes. Search for touches of liquorice, coffee, cream, cherries and plums. With a broad palate the wine sweeps around the mouth leaving a long lingering after taste.

This is a serious, sumptuous wine with a slinky component and linen textured phenolics. Oak handling is subtle and tannins are fine and rich and spread though the wine.

Tom’s Block can be enjoyed at all levels...as a generous Pinot to share over grilled lamb rack and garlicky potatoes or as a more intense experience with Confit of duck or a braise of rabbit.

2006 was an exceptional year for Pinot Noir in Nelson, especially for grapes grown on the inland Moutere clay gravel hillsides. It was a very even, warm, dry season with rain just when it was needed to keep the unirrigated vines maturing and canopies healthy.

Technical Notes

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A good sized crop of very healthy grapes were hand harvested earlier than usual with ripe flavours and tannins developing at lower sugar levels.

Fruit came in at 23.1 to 24.8 Brix and was chilled, hand sorted, destemmed and cold macerated prior to fermentation by indigenous yeast's at temperatures up to 32C. It was hand plunged with an average time on skins of 22 days extracting out the very fine tannins. The wine was matured in French Oak barrels (26% new), going through a complete malolactic fermentation in spring staying in barrel for 12 months prior to racking and blending.

Blended in May and bottled on 5/7/07 without fining or filtration. Analysis at Bottling 3.69pH, 5.4g/L TA, dry and 13.5% alc.