



NEUDORF  
*vineyards*

## Neudorf Tom's Block Pinot Noir 2007

**“Elegant, supple wine with surprising power as evidenced by its lingering finish and teasing complexity. Plum, cherry, floral and wild herb flavours plus a suggestion of attractive spicy oak. Dangerously drinkable” 93/100 Five Stars. Gourmet Traveller Wine June/July 2009**

**“Scented, silky-smooth Nelson red with deep strawberry and spice flavours, a savoury, earthy complexity and great charm- a steal.” Five Stars. NZ Listener – Michael Cooper, March 2009**  
PS. Five star wine at a three and a half star price .

Juicy plums with hints of lavender, late summer grass and a lick of liquorice and chocolate. A refreshing cool edge to the wine creates intrigue. The suede- like tannins contribute to a mineral, linear palate. Very svelte. To be perfectly honest this wine is a bargain and has all the hallmarks of very, very good Pinot Noir.

Pinot Noir is such a food lover's wine...it just loves earthy, meaty flavours but it is also an excellent partner to more robust vegetarian food.

**“Neudorf Tom's Block stands as one of New Zealand's great value Pinots. Intense with layers of plums, cherries and warm spice.” NZ House and Garden**

**Pure and vital, with crunchy, almost piercing levels of red cherry fruit that flow across the silky palate. There's added interest through the peppery dashes that come through on the mid-palate, and this Pinot, though young, is showing very well.**

Decanter UK

## **Technical Notes**

Neudorf Tom's Block Pinot Noir 2007

A very small crop of healthy grapes was hand harvested from our Moutere clay gravel vineyards, with a small parcel from the Brightwater alluvial gravels.

All fruit was hand harvested, chilled, sorted, destemmed and cold macerated prior to fermentation on the skins. Fermentation occurred spontaneously using indigenous yeast's reaching temperatures of 32C. The wine was hand plunged and had an average time on skins of 21 days extracting out the very fine tannins. The wine was put into French Oak barrels (26% new), going through a complete malolactic fermentation in spring. The wine stayed in barrel for 12 months prior to racking, blending and bottling without fining or filtration at 3.60pH, 6.6g/L TA, dry and 14.1% alcohol.

Cellaring potential -5 years or more from vintage

"Fantastic value for money. Lovely to drink now or in a few years. Spicy tangy aromas of rhubarb crumble. Alice and definitely kicking: Yvonne Lorkin BOP Times May 2009.