



NEUDORF
vineyards

Neudorf Tom's Block Pinot Noir 2009

Deep spicy notes with hints of warm brambles and some delicious herbaceous notes.

The wine is already tasting smooth and intriguing and will sit alongside a whole pantry of different foods – lamb, salmon, aged cheddar.

Handpicked, indigenous yeast fermented; 100% malolactic conversion. No fining or filtration so there may be some sediment, which is a good sign as it means the wine has had minimal handling.

Reviews from 2008 Vintage:

“Is Tom's Block the best value/quality pinot noir produced in NZ?

Having enjoyed previous vintages it was a mighty relief to see that the 2008 Neudorf Tom's Block Pinot Noir is as good as ever. A dense savoury nose, not fruity, but very complex and complete. The wine has structure and definition in an approachable immediately pleasing style. Scrumptious”. Jane Skilton MW

“Charming, classic Pinot Noir fragrance of loganberry and mulberry, with invitingly fresh juicy sweet fraise du bois on the palate and spicy oak undertones held in restrained check, finishing with good fresh acidity. Autumn game.” Anthony Rose - The Wine Gang UK

Technical Notes

Tom's Block Pinot Noir 2009

A healthy crop of grapes were hand harvested from our Moutere clay gravel vineyards at Neudorf (53%), Adele (7%), Kina Beach (30%) and the Brightwater alluvial gravels of Lord Rutherford Vineyard (10%). Clones 10/5, 5, 777, 667, 115, 114, 113 were picked by vineyard parcel based on flavour ripeness.

We hand harvested from 1/4/09 to 14/4/09 at 23.8 to 24.8 Brix and 3.35 pH to 3.44 pH.

All fruit was 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 with our new pneumatic plunger. It had an average time on skins of 21 days extracting out the very fine tannins. The wine was put into French Oak barrels (25% new), going through a complete malo-lactic fermentation in spring. The wine stayed in barrel for 12 months prior to racking and blending.

The wine was racked and blended in May and bottled on 13 and 14th July 2010 without fining or filtration.

Analysis at Bottling: 3.73pH, 4.9g/L Total Acidity, Dry 0.3g/L RS and 13.5% alcohol.