



NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



Neudorf Tom's Block Pinot Noir 2011

Earth, herbs and violets.

"Tom's Block Pinot Noir is utterly joyful and elegant, for drinking with pleasure now" Jamie Goode
The Wine Anorak UK

"An outstanding variety for Neudorf, the 'Tom's Block' Pinot Noir has started to join the ranks of the Moutere and 'Home Vineyard' Pinot Noirs. The palate has a core of dark berry fruit with subtle earth and herb detail, violet floral elements and a hint of oak emerges in the glass. ★★☆☆"
Raymond Chan Wine Reviews

Natural Yeast. Whole bunch pressed. Unfined and unfiltered

A nose which is enveloping and rich with warm summer fruits peeping through the textured palate, alive with fine tannins. Mocha and a whisper of leather pull together a delicious wine which demands to be taken seriously. The wine is still youthful but the finish is fulsome, and the flick of "Neudorf minerality" keeps the wine refreshing and exhilarating.

Open the bottle just as you put the duck into roast, sneak a glass while the skin crisps and then pour a large glass just as you slice the breast and pour the jus. Relax.... all is well.

2011 was a warm, early, big berried year which followed a near perfect flowering period. As our Pinot plantings age and the vine roots get deeper we notice more stability in the fruit. It is not as susceptible to vintage vagaries and reveals more of the terroir. Neudorf Pinot Noir is often seen to be on the European edge of the NZ spectrum. With its silken texture and pure minerality it expresses the ancient clay gravels of the Moutere Hills, with complex, earthy, sur bois characters acting counterpoint to the wild cherry and blackberry fruits.
14% alc.

TOMS BLOCK PINOT NOIR 2011

Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere. Other smaller parcels from the Moutere and Waimea Plains
Variety:	100% Pinot Noir
Clonal Selection:	5, 10/5, 667, 777, Abel, 115, 114, 113
Hand Harvested:	100%
Soil Type:	Moutere clay gravels (83%), Waimea alluvial gravels (17%)
Vintage Detail:	A successful flowering due a warm spring followed by early summer rains. A big cropping year but for the most part summer was hot and long followed by a long dry autumn. This aided ripening and ensured crops were disease free.

Winemaking Detail

Harvest:	17 th March – 5 th April 2011
Harvest Analysis:	23.6 – 25.4 brix, 3.35 – 3.44 pH
Processing:	All fruit chilled, sorted and 100% destemmed
Fermentation:	100% indigenous yeast.
Fermentation Vessel:	100% open top fermentation – <i>peak temperature of 32 C</i>
Cap Management	Hand plunge (<i>pigeage</i>) 3 times daily
Oak Management	100% French Oak – 18% new
Maturation	12 months before being racked to blend.
Malolactic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	19 th – 20 th March 2013
Bottling Analysis:	14.0% Alc 3.68 pH 5.3 g/L TA Dry
Cases Bottled:	2275