



# NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. [www.neudorf.co.nz](http://www.neudorf.co.nz)



## Neudorf Chardonnay 2014

Wild yeast, minimal intervention.

*"A fragrant, elegant wine, citrusy and mealy, with grapefruit and toast flavours. Mouthfilling, it is youthful, with good concentration and acidity, excellent complexity and a long finish."* FIVE STARS  
Michael Cooper NZ Wine Guide 2015

It is all about structure when it comes to Neudorf Chardonnay.

Fruit does get a mention (white stonefruit, pink grapefruit). So do nuts and cereal (raw cashews, toasted muesli). But the overarching note is structure – the bones on which everything else hangs. The structure references our gravel-threaded clay soils, the deep roots of our old vines and the Nelson climate – long warm summers, cool nights. This terroir retains enough acidity to allow the stronger malic acid to ferment naturally into softer lactic acid without the wine looking “flabby” as can be the case in hot climate Chardonnay. There is a core of dense fruit underpinned by crystalline mineral acidity, giving the wine great poise and persistence. Winemaker Todd Steven’s elegant use of oak allows you to see into the wine without the distracting “noise” of too much toasty oak.



As a wine drinker this structure offers you a cleansing, refreshing quality, sometimes winemakers refer to this as “second glass appeal”.

Chardonnay loves food - my favourites are flounder, buttered corn, an aged salty cheddar and of course Roast Chicken. If you squeeze lemon over your chicken it will pick up those citrus notes to which we referred.

*"Generous unfurling of white and yellow fruits laced with oak and mild oak spice; a cream and vanilla layer adds complexity; fresh, lush and vibrant. On the palate - dry, spicy, warm and generous with plenty of white and yellow fruit flavors returning, lots of texture."*

Cameron Douglas MS

*"This would be a superb "wine in the sky", but tasted damned good on terra firma as well. It has a foot in two camps – there is enough richness and roundness to delight the chardonnay traditionalists, but also the freshness, fine lines and texture to appeal to the modernists."*

John Saker [www.stuff.co.nz](http://www.stuff.co.nz)

## NELSON CHARDONNAY 2013

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### Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere; Neudorf Hill Block, Moutere; Small lots from the Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza, 15, 95, 8021, 548
Hand Harvested:	100%
Soil Type:	Moutere clay gravels (100%)
Vintage Detail:	A moderate winter followed by a warm spring and dry summer produced one of the earliest vintages on record. Fruit was harvested under excellent conditions and we see wines with great textural character and poise.

### Winemaking Detail

Harvest:	20 <sup>th</sup> March - 10 <sup>th</sup> April 2014
Harvest Analysis:	22.2 – 24.0 brix, 3.02 – 3.14 pH
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% wild, high solid fermentation
Fermentation Vessel:	100% barrel fermentation, 16% new French Oak – medium toast
Maturation	10 months on full lees with monthly <i>battonage</i> until completion of malo
Malolatic:	100%
Fining:	None
Filtration:	Coarse

### Technical Detail

Bottling Date:	10 <sup>th</sup> – 11 <sup>th</sup> March 2015
Bottling Analysis:	14.0% Alc, 3.17 pH, 6.4 g/L TA, Dry
Cases Bottled:	2383