



NEUDORF VINEYARDS

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Neudorf Sauvignon Blanc 2014

Elegant, plush, intense.

Without wishing to enter into a neighbourhood debate, we do aim to create Sauvignon Blanc with a touch of maturity. Playing to our regional difference of cool, ripe fruit and floral characters, supported with fine acidity, we work with a touch of neutral oak and lees complexity to get beyond the land of overwhelming fruit to a place where adults live.

The Neudorf house style continues with the 2014 vintage – dry, but luscious with textural interest and the ability to age. A pastiche of fruits; guava, feijoas, nectarines lifted by Asian notes of lemongrass and kaffir lime against a background of warm crusty bread. Subtle oak handling fills out the palate creating a wine of elegance, intensity and verve. It may be dry but the palate is plump and flows easily. It also ages well, a characteristic not always understood by a market which continues to see Sauvignon as an antipodean version of Beaujolais nouveau.

Low cropping fruit from Maggie's Block was fermented in older barrels for added richness, texture and complexity. Living in Nelson, I could say we drink it with those first raw scallops, fresh from the dredge, awash with sea water. But quite simply it is the very best wine with fish and chips, vegetarian foods, and a setting sun.



"Fine winemaking is about subtlety and proportion and Neudorf Chardonnay, Pinot Noir, Riesling and Sauvignon Blanc can justifiably claim to be one of the leading five or six wines of that variety in New Zealand." Peter Hellman, Wall Street Journal

"Fine mesh of dried herbs, passionfruit sweetness, fresh cut stone fruit and talc – a very attractive perfume sets the wine up. Has a lightness and freshness that is immediately appealing to taste; though there is concentration in crisp, fruit flavour, a trim of chalkiness holds the wine tight and trim, and a dusting of peppery spice makes it more interesting. 'Classically styled', but next level. Great!"

93/100 Mike Bennie, The Wine Front

NELSON SAUVIGNON BLANC 2014

Vineyard Detail

Vineyards:	Balquidder Vineyard and Red Shed Vineyard, Waimea Plains
Variety:	100% Sauvignon Blanc
Clonal Selection:	UCD1
Harvested:	85% machine, 15% hand
Soil Type:	Waimea alluvial gravels
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:	29 th , 30 th March, 2 nd , 5 th April 2014
Harvest Analysis:	22.0 – 23.7 brix, 2.87 – 3.13 pH, 8.2 – 9.2 g/L T.A
Processing:	De-stemmed (exception being whole bunch on hand harvest), cool settled over 72 hours and racked
Fermentation:	70% cultured yeast, 30% wild
Fermentation Vessel:	80% stainless steel, 20% neutral barrel fermentation – <i>left on gross lees</i>
Malolatic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	9 th – 10 th September 2014
Bottling Analysis:	13.5% Alc, 3.22 pH, 7.4 g/L TA, Dry