

NEUDORF

## neudorf moutere pinot gris 2010



**"Neudorf is one of the most admired producers of New Zealand Pinot Gris."** Jancis Robinson

Single Vineyard Wine.

Soft white gold colour. Uplifting Winter Cole Pears on the nose.

A sweet fruit entry of delicious crunchy nashi and white peach, balanced with refreshing acid. Good long finish with marmalade phenolics and honey- comb complexity, giving structure to the wine. Intense peach and bold quince notes. The wine as a whole is well balanced, complete and already showing a sense of purpose and place.

### Technical

The fruit parcels were selectively hand harvested between 7/4/10 and 20/4/10, a combination of new 2/15 and 7A clones, and the older Mission clone. Analysis at harvest: 24-24.4 Brix, 3-3.33 pH, 6.75-7.1 g/ L TA

The grapes were whole bunch pressed on a prolonged gentle cycle. Most of the juice was tank fermented with indigenous wild yeast with little settling. 15% was fermented in large old oak puncheons using wild yeast. The ferments slowed towards the end and stopped at a natural level of sweetness. Total fermentation time was 40 days. The wine was racked and left on light lees before filtration and bottling in October 2010. Analysis at bottling: 11.5 g/ L RS, 3.27 pH, 6.7 g/ L TA, 13.5% Alc.

**Previous vintage – Moutere Pinot Gris 2009. "An outstanding Pinot Gris. The palate is beautifully textured with excellent weight, subtle sweetness and bright acidity providing a refreshing finish. It's complex, multi- layered and beautifully proportioned. Five Stars."** Sam Kim – Wine Orbit May 2010



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vineyards