

NEUDORF

neudorf moutere chardonnay 2010



"The Finns make some of my favourite New Zealand wines... I drink Judy and Tim's wines with enormous pleasure on a regular basis... I will toast their next 25 years the next time I pull the cork on a bottle of Moutere Chardonnay."

Tim Atkin MW, The Observer

New Release

"Neudorf Moutere Chardonnay is the Montrachet of New Zealand" Curtis Marsh, Asia Sentinel August 2011

Technical

2010 had an excellent low cropping growing season with high early summer heat and then a near perfect dry autumn allowing for a long hang time.

Grapes were hand harvested from the Home Vineyard Old Vines Mendoza clone in three plantings.

They were picked on April 10, 13 and 19th at 24.3 Brix, 3.12 pH and 9.5 g/L TA and 24.1 Brix, 3.19pH and 9.5g/L TA analysis.

Fruit of excellent condition was whole bunch pressed on a gentle 4 hour press cycle. The juice was run to French oak barrels, 32% new, including 500L puncheons. Primary fermentation occurred spontaneously using indigenous yeast's over a prolonged period. Malo- lactic fermentation was very difficult this year and was not complete for all barrels. The wine stayed on yeast lees with stirring for 12 months. The wine was racked in April 2011 and held in tank prior to bottling.

The wine was blended, gently cold stabilised, minimally filtered and bottled without sterile filtration on 4th July 2011 at 3.19pH, 7.3g/L Total Acidity, Dry, 13.5% alcohol.. 496 cases bottled.

Neudorf Moutere Chardonnay 2010. "Brilliant straw-yellow colour with lemon hues and a pale edge. The bouquet is very tight and concentrated with aromas of citrus fruits, mealy- nutty oak and minerals with a steely, flinty cut. Dry and tightly bound, this has concentrated flavours of citrus fruits and white stonefruits with nuances of melons, nuts, oak and minerals that unfold on the palate forming a complex amalgam. The wine has an underlying power and richness allied to elegance enhanced by crisp acidity, and the resulting textures are very fine. Restrained and youthful at present, the wine has considerable potential and should develop even greater expression and layers of flavour over the next 5-7+ years. I can't help but think of a cross between a rich Meursault and a Corton- Charlemagne with its power and steeliness! Five Stars,19.0-20" Steven Chan Wine Reviews, September 2011



NEUDORF
vineyards