

NEUDORF

neudorf maggie's block pinot gris 2011



"Neudorf offers an education in terroir and some of the finest wines in the Southern Hemisphere. Their wines have an affinity for texture, density and balance - the result of brilliantly conceived grape growing".

Dr. Paul White

Australian Gourmet Traveler

New Release

A nose of rich pear and peach with a hint of lily of the valley and light spice.

Totally luxurious wine – a very classy movement across the palate with a flick of phenolics to refresh .

The wine is texturally interesting – there is a counterpoint between silk and a lightly grainy texture reminiscent of feijoa

This wine walks the tightrope of richness without putting a food wrong - never blowsy or showy but rather a wine of enduring texture and flavour which is delicious to drink in so many situations.

Alone, with light Asian spiced foods. Great with cheese and it handles rich meats with ease.

New Zealand Pinot Gris has moved past the days of simplicity and sweetness – it now offers so much interest on the palate and lifts chilli, coriander and lemongrass to another level.

Technical

A good crop of clones 2/15 and 2/21 was hand harvested from Balquhider Vineyard at Brightwater in excellent condition on 12th April at 24.5 Brix, 3.41pH and 6.7g/L TA.

The fruit was whole bunch pressed on a gentle cycle. The wine was fermented in tank at moderate temperatures with cultured yeast; 10% was barrel fermented at ambient temperature. The fermentation was naturally strong and stopped almost dry. The wine left on yeast lees till blending. The wine was stabilised for heat and cold, filtered and bottled Aug 10 at 3.46pH, 6g/L TA, 4.2g/L RS and 14%v/v Alcohol

Review of the 2010 vintage

Neudorf Maggie's Block Pinot Gris 2010. Looking for a dry Pinot Gris? Invitingly scented with pure vibrant pear, lycee and spice flavours showing a slightly oily richness – this is one of the best dry Pinot Gris ever made in NZ. Five stars.

Michael Cooper NZ Listner July 2011



NEUDORF
vineyards