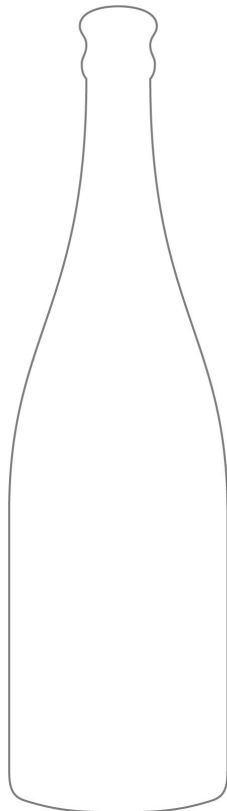


NEUDORF

## neudorf sauvignon blanc 2011



"Do three things at Neudorf - taste every wine on offer, put your name on the mailing list and buy every bottle you can afford of what hits the spot - because Neudorf wines sell faster than iPods at half price."

*Bob Campbell MW,  
Air NZ In-flight Magazine*

"I cannot think of another New Zealand wine producer that has been making top wines across their entire range as consistently as Neudorf over three decades. Chardonnay is the star with Pinot Noir, Riesling, Pinot Gris and Sauvignon Blanc very close behind." Bob Campbell MW

### **New Release**

Intense and highly aromatics, zingy with hints of blackcurrants, feijoas and limes, with a touch of complexing flintiness. The entry to the wine is textured and it rolls smoothly across the palate to a full creamy finish.

At Neudorf the pursuit of Sauvignon Blanc with elegance is a driving force and we use a small amount of barrel ferment to produce some richness in the wine without losing the distinctive cool climate freshness.

Drink it with fresh mussels cooked over an open fire, serve it with fresh oysters or crispy fish and chips (add a squeeze of lemon) and praise the fact you are in New Zealand.

It is also damned fine on its own to celebrate the end of the day.

### **Technical**

Harvested from our adjoining Balquidder (55%) and Lord Rutherford (45%) vineyards on alluvial gravels at Brightwater.

The fruit was harvested from 20/3/11 to 19/4/11 in 6 different picks.

The analysis at harvest ranged from 21.7 Brix, 3.18pH and 7.1g/L TA to 23.5 Brix, 3.30pH and 8g/L TA.

The fruit was machine harvested, crushed and destemmed to the press, while a proportion was whole bunch pressed for greater complexity. The juice was cold settled and racked off lees to small individual batch fermenters. 5% was fermented in older oak barriques. The wine was bottled in September at 3.24pH, 6.5 g/L Total Acidity, 1.2g/L RS, 13.5%v/v alcohol.



NEUDORF  
vineyards