

NEUDORF

neudorf tom's block pinot noir 2009



"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

"The fruit sweetness is a feature as is the already savoury, complex secondary flavours which linger with richness on the finish. This has an approachability with stylish restraint that will see it keep well over the next 4-6 years. 18.0/20, Four Stars" Raymond Chan Wine Reviews, July 2011

Deep spicy notes with hints of warm brambles and some delicious herbaceous notes. The palate of summer fruits and ripe wild herbs wine is already intriguing and harmonious and will sit alongside a whole pantry of different foods – lamb, salmon, aged cheddar.....

Technical

A healthy crop of grapes was hand harvested from our Moutere clay gravel vineyards at Neudorf (53%), Adele (7%), Kina Beach (30%) and the Brightwater alluvial gravels of Lord Rutherford Vineyard (10%). Clones 10/5, 5, 777, 667, 115, 114, 113 were picked by vineyard parcel based on flavour ripeness. All fruit was chilled, sorted, destemmed and cold macerated prior to a spontaneous wild ferment reaching temperatures of 32C. The wine was hand plunged up to three times daily with an average time on skins of 21 days to extract the very fine tannins. The wine was put into French Oak barrels (25% new), going through a complete malo- lactic fermentation in Spring. The wine stayed in barrel for 12 months prior to racking and blending in May. Bottled 13th and 14th July 2010 without fining or filtration at 3.73pH, 4.9g/L Total Acidity, Dry and 13.5% alcohol.

"Neudorf's exceptional contribution to the New Zealand Pinot map is backed up by a distinguished line of elegant Pinots produced across three decades." John Saker, The New Zealand Pinot Noir Story.



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vineyards