



Neudorf Nelson Chardonnay 2010

Harmonious, silky textured joyous wine.

Ripe stone and tropical fruits on the nose with some apples and caramel adding complexity.

Very fine oak handling leaves this wine fresh and elegant with a marvelous texture.

Reviews from 2009 Vintage:

“Neudorf is one of this country’s top producers of Chardonnay. The latest release of the Nelson Chardonnay 2009 is the best yet. Elegant, intense nose of citrus fruits, peach and mealy-nutty aromas with beautifully subtle backing oak. The palate is super-stylish, lusciously ripe grapefruit, nectarine and mealy flavours, nutty oak in complete integration and accord, FIVE STARS.”

Raymond Chan Wine Reviews

“A stunning Chardonnay which should now be considered one of New Zealand’s great Chardonnays in its own right, not just a second wine of Neudorf’s exceptional Moutere Chardonnay. The bouquet is ripe, complex and fragrant, displaying stone fruit, cream, vanilla and citrus characters. It’s concentrated and expansive on the palate with velvety texture and beautifully integrated acidity leading to an impressively long, lush finish.” Wine Orbit – February 2011

Technical Notes

Grapes were hand harvested from the Moutere clay gravel vineyards at the Neudorf Home Block, Rosedale Rd and Kina Beach by the coast and the Brightwater alluvial gravels. A mix of Mendoza, 15, 95 and 8021 clones were harvested.

A beautiful even growing season allowed long hang times and yielded high natural acidity levels. Picked from 1/4/10 to 20/4/10 with 23.7 to 25.4 Brix and 3.08 pH to 3.26 pH.

All fruit was sorted in the vineyard then whole bunch pressed on a gentle press cycle. The juice was lightly settled and run to barrels (20% new). Primary fermentation occurred spontaneously using indigenous yeast's over a prolonged period. The wine went through a complete malo-lactic fermentation in spring and stayed on yeast lees, with some stirring, until racking from barrel in early February 2011.

The wine was blended, stabilised, filtered and bottled on 7 to 9 March 2011.

Analysis at Bottling 3.24pH, 6.9g/L Total Acidity, Dry, 14.5% alc.