

NEUDORF

neudorf sauvignon blanc 2010



New release

Complex, ripe and fragrant.

A sophisticated smooth Sauvignon showing restraint and elegance. Like Neudorf's Moutere Chardonnay this wine shows the house style of power and intensity but is neither brash nor overt.

On the nose guava, elderflower and hints of mimosa and mango.

The wine is dry but smooth and complete. Cropping rates were low and a portion of the fruit was handpicked and whole bunch pressed. This has reduced the phenolic presence, enhancing finesse and leaving a creamy mouthfeel and a very long finish.

Neudorf Sauvignon's are not early onto the market and there is no push to drink them young. The intention is for a food friendly wine to drink this summer and into 2012.

Bottled in October 2010 at 3.34pH, 7.5 g/L Total Acidity, 2g/L RS, 14%v/v alcohol.

Reviews of previous (2009) Neudorf Sauvignon Blanc.

"Delicately aromatic Sauvignon Blanc in a restrained bone-dry style. Wild herbs, capsicum and mineral flavours. Racy acidity makes this a particularly good food wine. Classy rather than showy Sauvignon. 4 stars." Bob Campbell MW

"Fragrant with hints of eau de cologne, mint and pineapple, this is a juicy, textural wine, attractive and nicely balanced with a lingering finish. 4 Stars" Charmian Smith, Otago Daily Times



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vineyards