

NEUDORF

V I N E Y A R D S

Neudorf Home Block Moutere Chardonnay 2020

Suave | Intense | Noble Organically Certified - BioGro 5438

Vineyard Detail	Winemaking Detail
Site: Home Vineyard - Upper Moutere, Nelson	Harvest: 20th & 23rd March 2020
Aspect: 60m Elveation, North Facing	Harvest Analysis: 21.4 – 21.9 brix, 3.11 – 3.15 pH, 9.3 – 9.7 g/L TA
Soil Type: Moutere Clay Gravels	Fir, 7.6 7.7 87 2 11
Soil Composition: Clay Loam, with small pebbles in upper horizon.	Processing: 100% whole bunch press. 48 hour settling.
1 1	Fermentation: 100% Wild Yeast, High solid
Vine Age: 20 - 40 yrs	fermentation
Farming: Dry Farmed, Organic (Biogro: #5438)	Fermentation Vessel: 100% barrel fermentation, 10% new. French Oak – medium toast
Variety: 100% Chardonnay	
Clonal Selection: Mendoza	Maturation: 12 months on full lees with monthly battonage until completion of malo, followed by 4 months, on fine lees, in stainless steel tank
Hand Harvested: 100%	
	Malolactic: 100% natural spring malo
Seasonal Detail: Dry and Windy Spring, Dry Summer, Classic Autumnal Finish.	Fining: None Filtration: Coarse Vegan: Yes
	Bottling Analysis: 13.5% Alc, 3.18 pH, 6.4 g/L TA, Dry

"World Class Chardonnay. 97 Points" (2019 Vintage)

Tim Atkin MW, NZ

"Although hand-picked under strict Covid 19 social distancing restrictions, it's the exceptional growing season & quality of fruit that shine in this bottle. A wine that for nearly four decades has led our Neudorf portfolio, the 2020 vintage is typically intense and elegant." - Todd Stevens, Winemaker

In its 39th vintage - Home Block Moutere Chardonnay has developed a certain "Neudorfness."

Naturally this chardonnay has classic notes – white lilies, garden herbs and the now more familiar note of home baking. However, it's the harmony and unity that define its greatness. While still young, Home Block Moutere Chardonnay 2020 already has an elegant mouthfeel which will continue to develop. This curvature is kept structured with a gentle backbone of acidity.

> Restrained oak, suave fruit and classic Moutere minerality wrapped up to deliver a wine of excellence and nobility.

www.neudorf.co.nz