

Neudorf Home Block Moutere Pinot Noir 2019

Fine | Velvety | Stately

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Low Cropping | Single Vineyard | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Matured (20% New) | Unfined | Unfiltered | Vegan

A loveable rebel.

This Home Block Moutere Pinot Noir offers more than meets the eye, although from a dry hot summer, this Noir retains a refreshing characteristic.

Classically rich with dark chocolate notes, layered with coffee, cigar smoke and soft, old leather. Something of a prohibition bar in the 20's. But there is an elegance here that is truly graceful, a balance of dark fruit, fine tannin and subtle oak.

For such a refined wine, you can rebel it up with food... dark enough for BBQ'd venison, earthy enough for wild mushrooms, intelligent enough to have on its own, in the cool of the evening, next to a roaring fire.

Cellar with absolute confidence.

"Youthful, tense, complex and dry. Flavours of red berries, currants, flowers and baking spices of oak. Firm tannins and acidity ensure this wine will age well. There's a vibrato and energy at the core carrying flavour and texture evenly.

95 Points."

Cameron Douglas MS, NZ



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"Smoothly rendered and juicy with rich dark cherry to close. The acidity is pitch perfect. Mouthwatering, delicious pinot. 97 Points."

Nick Stock for James Suckling

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Vineyard Detail

Vineyards:	Neudorf Home Block, Moutere – Single Vineyard
Variety:	100% Pinot Noir
Clonal Selection:	777
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	This will be remembered as an extreme season, not only in terms of temperature and rainfall (lack of) but with events such as forest fires and water shortages. Strangely, fruit composition was excellent, not over ripe as one might expect, and as result we see wines that have a density but also a refinement.

Winemaking Detail

Harvest:	12th March 2019
Harvest Analysis:	23.6 brix, 3.38 pH, 5.5 g/L T.A
Processing:	Fruit chilled, sorted and 82% destemmed, 18% whole cluster.
Fermentation:	100% wild yeast
Fermentation Vessel:	100% open top fermentation – peak temperature of 32 C
Cap Management:	Hand plunge (pigeage) 2 times daily
Oak Management:	100% French Oak – 21% new
Maturation:	11 months in oak, blended to stainless steel tank for 4 months.
Malolactic:	100% natural spring malo
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	22nd July 2020
Bottling Analysis:	14.0% Alc; 3.60 pH; 5.0 g/L TA; Dry
Cases Bottled:	335