



NEUDORF

# Home Block Moutere Pinot Noir 2022

Confident | Umami | Focused

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Low Cropping  
Single Vineyard | Hand Harvested | Wild Ferment  
Natural Spring Malo | Barrel Matured | Unfined | Unfiltered  
Vegan | Solar Powered Winery | Lightweight Glass Bottle

*"Lots of pleasure here... Burgundy enthusiasts, take note."*  
Jancis Robinson MW (2021 Vintage)

Nelson lends itself to sophisticated, savoury Pinot Noir.  
Pinot for cool nights and roaring fires, leather couches and  
interesting conversation.

This is a gentle and graceful Pinot.

Vanilla, violets and pink peppercorns are woven together with  
notes of pomegranate, blueberries and soft acidity. Fine,  
cocoa-like tannins tie this wine together with elegance and purity.

There are seductive, brooding, earthy, visceral nuances throughout  
this Moutere Pinot. It's Autumnal and crunchy which keeps it  
refreshing and restrained.

Stylish, refined and intelligent this Pinot doesn't need anything but  
would be spectacular with rare venison back strap that has barely  
kissed a very hot BBQ.

*"Finely knit tannins are soaked in fresh red berries with some herbal  
complexity. Tea leaves and rosemary stems, as well. Lovely tension.  
95 Points."* James Suckling (2020 Vintage)





NEUDORF

Home Block  
Moutere Pinot Noir  
2022

**Vineyard Detail**

**Site:** Home Block - Upper Moutere, Nelson

**Aspect:** 60m Ellevation, North Facing

**Soil Type:** Moutere Clay Gravels

**Soil Composition:** Clay Loam, with small pebbles in upper horizon.

**Vineyard Established:** 1978

**Farming:** Dry Farmed, Organic (Biogro: #5438)

**Variety:** 100% Pinot Noir

**Clonal Selection:** 777, 5, 667

**Hand Harvested:** 100%

**Seasonal Detail:** A wet start to the season followed by a dry, albeit warm spring and summer. February rains provided a challenge close to harvest, but a dry picking window allowed for disease pressures to be managed. A season producing wines of elegance, rather svelte in stature, and approachable.

**Winemaking Detail**

**Harvest:** 18th - 27th March 2022

**Processing:** Fruit chilled, sorted and destemmed.

**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 - 20% new

**Maturation:** 10 months in oak then racked and blended.

**Malolactic:** 100% natural spring malo

**Fining:** None **Filtration:** None **Vegan:** Yes

**Bottling Analysis:** 13.5% Alc, 3.77 pH, 5.3 g/L TA, Dry

**Full Bottle Weight:** 1,165 g