



NEUDORF

# Home Block Moutere Pinot Gris 2022

Beeswax | Biscuit | Idiosyncratic

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping  
Hand Harvested | Wild Ferment | Barrel & Amphora  
Ferment | Unfined | Vegan | Solar Powered Winery

*"Complex, weighty wine with a backbone of fine, dry tannins and refreshing acidity. 93 Points."* Bob Campbell MW, NZ

This Pinot Gris is unique.

A wine that exudes elegance, Home Block Moutere Pinot Gris is a sophisticated example of this widely loved aromatic.

This fresh white dances across the palate - savoury summer herbs and lily of the valley with hints of pink peppercorns and wild ginger on the finish lifts the wine into a new dimension.

Amphora and barrel fermented, this Gris offers a beautifully complex mouthfeel giving a weighty and powerful experience. Classical notes of orange blossom, cardamom and rose water are woven together with classic Neudorf minerality and tactile phenolics.

The result - a modern, restrained and harmonious wine.

Drink with fresh, spicy, aromatic dishes.

*"A fine leesy mineral quality layers in complexity and breadth. A satin texture touches the palate first then flavours of citrus and green pear, apple and quince. Delicious with a nice bite of acidity highlighting some of the mineral savoury qualities. New and taut, youthful and fresh. 94 Points. **Excellent.**"* Cameron Douglas MS, NZ





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## Vineyard Detail

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

**Aspect:** 60m Elevation, 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 Gris

**Clonal Selection:** 457, 2/15, 7A, Mission

**Hand Harvested:** 100%

**Seasonal Detail:** Rainy winter, warm, dry spring and early summer, late season rain but dry picking window, producing clean fruit. A season producing wines of elegance, rather svelte in stature.

## Winemaking Detail

**Harvest:** 26th March 2022

**Processing:** 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked

**Fermentation:** 100% Wild Yeast

**Fermentation Vessel:** 80% Puncheon (neutral), 20% Amphora

**Malolactic:** None

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

**Bottling Analysis:** 13.5% Alc, 3.39 pH, 6.4 g/L TA, 3.0 g/L Residual Sugar

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