



NEUDORF

Tiritiri Rosé 2023

Bountiful | Peachy | Morish

**Moutere Clay Gravels | Low Cropping | Wild Ferment
Partial MLF | Tank & Barrel Fermented (7%) | Unfined
Vegan | Light Weight Glass Bottle | Solar Powered Winery**

"Yum."

Judy Finn, Co-Founder & In-house Rosé Aficionado

Elegant with a touch of sass, how rosé should be.

Balletic and enticing, this rosé is modern, dry and mouth filling.
A beautiful collision of pomegranate, sea spray and white pepper.
Refreshing acidity gives serious second glass appeal.

An enchanting and sophisticated rosé.

Rosé is all about enjoyment. Although a serious wine, it is not
intimidating or excluding. A drink that welcomes all who indulge.
A drink that makes us say - yum.

Submerge a bottle of Neudorf Tiritiri Rosé in ice, add kingfish
sashimi, good conversation, and go forth.

*"A fine satin texture touches the palate... Refreshing acid line with a hint
of saline adds additional mouthfeel. **94 Points. Excellent.**"*
Cameron Douglas MS, NZ (2022 Vintage)





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Tiritiri
Rosé
2023

Vineyard Detail

Sites: S & P Anderson's Vineyard

Variety: 100% Pinot Noir

Clonal Selection: 777

Soil Type: Moutere Clay Gravels (100%)

Seasonal Detail: A dry start to the season followed by a wetter than normal November. A welcome change to early summer and autumn where we experienced drier and warmer months (December – April). Minor rain events ensured canopies stayed “refreshed” before a trouble-free harvest period. A generous season producing wines of volume and precision.

Winemaking Detail

Harvest: 11th March 2023

Processing: Machine harvested. Pressed on gentle cycle and cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 93% stainless steel, 7% barrel (neutral)

Malolactic: Partial

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

Bottling Analysis: 13.0% Alc, 3.76 pH, 5.3 g/L TA, Dry

Full Bottle Weight: 1,165 g