



NEUDORF

VINEYARDS

Neudorf Rosie's Block Twenty Five Rows Chardonnay 2020

Tactile | Tapered | Complex
Organically Certified - BioGro 5438

Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Elveation, North West Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Deep sand loam, with clay content (19%). Little stone content.

Vine Age: 10 - 20 yrs

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

Variety: 100% Chardonnay

Clonal Selection: Mendoza

Hand Harvested: 100%

Seasonal Detail: Dry and Windy Spring, Dry Summer, Classic Autumnal Finish.

Winemaking Detail

Harvest: 24th - 25th March 2020

Processing: 100% whole bunch press. 48 hour settling.

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% Clay Amphora

Maturation: 10 months on gross lees, followed by 4 months on fine lees, in a stainless steel tank.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.13 pH, 6.4 g/L TA, Dry

*"If you're lucky enough to see a bottle available, ask for six."
(2019 Vintage)*

Stephen Wong MW, NZ

Twenty Five Rows began as a working title for our Chardonnay made without oak. These days it is about further exploration; the 2020 release is entirely fermented in Spanish amphorae (also known as tinajas).

This chardonnay is about mineral crystalline purity.

Alluring beeswax notes are elegantly intertwined with jasmine and pink peppercorns.

Although offering an encyclopaedia of flavour profiles, it is the mouthfeel that demands the drinker's attention. The amphora brings an extremely tactile texture that fascinates us. An incredible expression of the Moutere Clays, Twenty Five Rows Chardonnay doesn't hide behind anything.

Nuanced, weighty, refined. A wine of gravitas.

A serious, defined, deliciously modern chardonnay.