

Neudorf Moutere Riesling Dry 2020

Refreshing | Lime Blossom | Mineral

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Hand Harvested | Single Vineyard | Wild Ferment | Fermentation: Tank (90%) Old Barrel (10%) | Unfined | Vegan

"It's a penetrating wine of precision and sharp intensity. Top Shelf." Gary Walsh, The Wine Front, AUS (2019 Vintage)

Riesling is on a roll. The grape is getting lot of love from actual wine drinkers not just winemakers, wine sellers and writers. Heavens to Betsy this is a wonderful thing because it is a joyous grape and it keeps forever and it loves all that healthy, delicious seafood New Zealand harvests (sustainably, we hope).

So to our Riesling – Neudorf Rosie's Block Moutere Riesling Dry 2020. This wine is beautifully entwined from the very start.

On the nose and rolling into the palate ruby grapefruit, lemon grass and bouquets of green and white florals. This racy, crisp, intelligent wine is tightly bound with a core of minerality and refreshing acidity.

There is an elegant juiciness to this rielsing that is simple begging for kingfish sashimi, lemon tart or 5's to roll around on a hot summers afternoon.

"Lime-flower and white peach, lemon and fresh red apple, floral and pristine, pure bouquet. Youthful, tense, refreshing and dry on the palate. Flavours mirror the citrus, stone fruit and tree fruit exactly. Long pure and delicious. 96 Points."

Cameron Douglas MS, NZ (2019 Vintage)



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"Deliciously dry riesling with ripe lime zest, mandarin blossom and salty oyster shell flavours, together with other spice and floral notes if you look hard enough. Even better is the exquisite sweet-and-sour tension as a subtle sweetness and juicy acidity hug each other. Sublime now, even better with age if you prefer more mature riesling. 96 Points." Bob Campbell MW, NZ (2019 Vintage)

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Vineyard Detail

Vineyards:	Neudorf Rosie's Block, Upper Moutere
Variety:	100% Riesling
Clonal Selection:	GM110, Ormond 239/10, 198/19
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A dry and windy spring followed by a dry summer. A welcome "autumnal" finish to the season before a compact harvest. A vintage to be remembered. Not only for the high quality of fruit but also due to the surreal pressures that industry, and world, were put under due to the COVID19 pandemic.

Winemaking Detail

Harvest:	29th March 2020
Harvest Analysis:	19.8 brix, 2.97 – 2.93 pH, 9.6 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	90% stainless steel, 10% neutral barrel
Malolactic:	None
Fining:	Minimal
Filtration:	Sterile

Technical Detail

Bottling Date:	27th October 2020
Bottling Analysis:	12.5% Alc; 2.99 pH; 7.1 g/L TA; 6.5 g/L Residual Sugar
Cases Bottled:	556