

# Neudorf Tom's Block Pinot Noir 2019

Ripe Blueberry | Framed | Refreshing

Moutere Clay Gravels | Low Cropping | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Mated (15% New) Unfined | Unfiltered | Vegan

The joy of Pinot Noir is its consistent evolution. Working with newer clones has changed the shape of material at hand for winemaker Todd Stevens. As these additions to the Pinot vineyards settle down, we see a more fragrant, more supple wine in our glass. Nelson Pinot celebrates an underlying umami or savoury note and this is no exception.

The deep, indigo ink in the glass is immediately alluring. This continues through the nose and the palate, embodying everything we love about Pinot Noir. Ripe blueberries, soft leather, fine cocoa tannins.

A rich, velvety mouthfeel with a classic "Moutereness."

Although full of flavour and body, this wine is enduringly elegant, refined and as all wine should be - refreshing.

Our Moutere Clays provide an European edge – the fruit is kept in check with an uplifting minerality and vibrancy. A wine which never tires or bores but rather offers a full juicy mouthful with a lingering complex finish. Just as the wine flows to the end of your palate there is a surge of flavour maintaining a satisfying mouthfeel.

Proudly unfined and unfiltered.



NEUDORF  
VINEYARDS



*"Dense, intense pinot noir with dark cherry, peat, malt, anise, spice and dried mushroom flavours—a complex mix of fruit and savoury elements. A deliciously accessible wine that should develop well. 95 Points, Five Stars."*

Bob Campbell MW, NZ

# Neudorf Tom's Block Pinot Noir 2019

## Vineyard Detail

Vineyards:	Neudorf Tom's Block, Upper Moutere; S & P Anderson, Upper Moutere;
Variety:	100% Pinot Noir
Clonal Selection:	777, 5, 667
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	This will be remembered as an extreme season, not only in terms of temperature and rainfall (lack of) but with events such as forest fires and water shortages. Strangely, fruit composition was excellent, not over ripe as one might expect, and as result we see wines that have a density but also a refinement

## Winemaking Detail

Harvest:	11th – 21st March 2019
Harvest Analysis:	22.4 – 24.2 brix, 3.33 – 3.49 pH, 5.5 – 6.7 g/L T.A
Processing:	Fruit chilled, sorted and 100% 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 – 15% new
Maturation:	10 months in oak then racked and blended
Malolactic:	100% natural spring malo
Fining:	None
Filtration:	None

## Technical Detail

Bottling Date:	4th – 5th March 2020
Bottling Analysis:	13.5% Alc; 3.57 pH; 5.6 g/L TA; Dry