

Neudorf Tiritiri Pinot Gris 2019

Luxurious | Refreshing | Eastern Spices

Moutere Clay Gravels | Low Cropping | Wild Ferment | 15%
Old Barrel Ferment | Unfined | Vegan

"Classic bouquet of Pinot Gris...The difference with this wine is the purity of fruit and layer of minerality not often encountered with this wine and style... A balanced and well made wine ready to enjoy." Cameron Douglas MS, NZ

Tiritiri 1. to plant, cultivate | 2. Neudorf's grower series.

A new addition to the Neudorf portfolio.

This classic Pinot Gris surges across the palate in a refreshing wave commanding your attention.

The nose is reminiscent of opening the spice cupboard - warm Moroccan spices, cardamom in particular.

The palate has a cleansing lime blossom start but a nostalgic baked apricot lingers on with a flowing satin-like texture and an extremely long finish. The wine sparkles, it's cohesive and gently persuasive, luring the drinker in with second glass appeal.

The wine, while delicious as an aperitive has the perfect amount of body, spice and a hit of sweetness to match a gentle fish curry or anything where coriander, lime & chilli are heroed.



NEUDORF
VINEYARDS



"Ripe, soft, pinot gris with white peach, ripe pear and subtle lime-citrus flavours. A delicately succulent wine, with an initial hint of sweetness leading to a crisp and satisfyingly dry finish. 93 Points."

Bob Campbell MW, NZ

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Vineyard Detail

Vineyards:	Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Gris
Clonal Selection:	457
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:	12th March 2019
Harvest Analysis:	22.8 brix, 3.25 pH, 7.2 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:	85% stainless steel, 15% Puncheons (neutral)
Malolactic:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	19th- 20th November 2019
Bottling Analysis:	13.5% Alc; 3.20 pH; 6.1 g/L TA; 7.0 g/L Residual Sugar
Cases Bottled:	747