Neudorf Moutere Pinot Gris 2016

Wild Yeast, Unfined

NEUDORF
VINEYARDS

Orange Blossom | Beeswax | Pink Pepper

"Aromatic pinot gris with tree fruit, pear, peach and nectarine plus an appealing nutty and brioche character from lees contact. Dry, full-flavoured wine with a peppery texture and attractive spicy finish. The wine has a good balance of subtle sweetness with gentle acidity and fine tannins."
Bob Campbell MW

Overall the wine demonstrates how Pinot Gris achieves elegance when it is correctly cropped and well handled in the winery. It is carefully sculptured to ensure the natural richness of the grape retains elegance.

Poised, just the right amount of weight and the flow across the palate leaves the right balance of phenolics.

The fruit for this wine is from the Moutere clay gravels – it continues to produce wine of complexity and depth.

As with its darker skinned cousin Pinot Noir, to give off its best Pinot Gris needs to be cropped at low rates, and preferably in a cool climate. Only then will it reveal its unique characters – a surprisingly tactile mouthfeel (glycerol like) and some intriguing flavours, ranging through the pear, nashi, quince spectrum, with a balance of phenolics rather than assertive acidity.

"An obvious and immediately engaging aroma package of Gris with a light white spice and wild ferment note of wild honey which leads to suggestions of pears and a little quince. On the palate – juicy, fresh, silky texture, abundant core of fruit; spice layer returns, plenty of acidity and a light citrus note, lengthy and very satisfying finish. Great balance and quite weighty with decent length."
Cameron Douglas MS

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Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere; Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Gris
Clonal Selection:	457, 2/15, 7A, Mission
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	Will be remembered as an atypical growing season. Difficult to interpret, but provided wines physiologically ripe at lower sugars and moderate acidity. They will be remembered as wines of elegance, rather svelte in stature, and approachable.

Winemaking Detail

Harvest:	22nd March, 1st & 4th April 2016
Harvest Analysis:	22.2 -23.7 brix, 3.14 - 3.32 pH, 5.9 – 7.6 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:	83% stainless steel, 17% Puncheons (neutral)
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	16th November 2016
Bottling Analysis:	13.5% Alc; 3.22 pH; 5.7 g/L TA; 5.5 g/L Residual Sugar