



NEUDORF

Home Block Moutere Chardonnay 2021

Suave | Complex | Noble

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping | Hand
Harvested | Wild Ferment | Natural Spring Malo
Barrel Fermented | Unfined | Vegan | Lightweight Glass
Bottle | Solar Powered Winery

Four decades of an icon.

After 40 years, this wine has a clear fingerprint – restrained power,
calming harmony and mineral purity.

Classically cool climate - jasmine blossom and river stones are
intertwined with a familiar note of freshly baked brioche. This
Chardonnay retains freshness while moving across
the palate with elegance.

Brilliantly framed with typically subtle oak handling, Home Block
Moutere Chardonnay 2021 is a sophisticated, complex and heroic wine.
Cellar with confidence, drink with pleasure.

*"It gives the team great satisfaction to play a part in this **world class wine**,
forty years after Tim & Judy released their first vintage. This is an exceptional
chardonnay to **celebrate four decades of striving for excellence.**"*

Todd Stevens, Winemaker

"Intense, powerful chardonnay. A delicious wine. 97 Points."

Bob Campbell MW

"Perhaps one of NZ's greatest white wines."

Mike Bennie, The Wine Front AUS



40 VINTAGES
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Home Block Moutere Chardonnay 2021

Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Elveation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small pebbles in upper horizon.

Vineyard Established: 1978

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

Variety: 100% Chardonnay

Clonal Selection: Mendoza

Hand Harvested: 100%

Seasonal Detail: Mild Winter, Erratic Spring, Cool - Moderate Summer, Dry Autumn.

Winemaking Detail

Harvest: 25th March 2021

Processing: 100% whole bunch press. 48 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% barrel fermentation, 33% 1 year old French Oak – medium toast

Maturation: 10 months on full lees with monthly battonage until completion of malo, followed by 3 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 14% Alc, 3.26 pH, 6.2 g/L TA, Dry

Full Bottle Weight: 1,165 g