



NEUDORF

Rosie's Block Moutere Chardonnay 2021

Elegant | Crystalline | Balletic

Organically Certified BioGro 5438

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

"So pure! What else could anyone possibly want?"
Jancis Robinson MW

Named after Tim and Judy's daughter Rosie, the block sits on a slightly higher elevation to the Home Block just 1km away. This Chardonnay is a sibling to what is deemed the keystone in our portfolio - Neudorf Home Block Moutere Chardonnay.

A wine that naturally exudes what we call "Moutereness" - a complex combination of restrained and elegant savoury notes bound together by something that reminds us of a lazy, hazy summer evening.

Contemporary, mineral, concentrated and complex. An integrated, racy and dynamic Chardonnay. Gentle use of oak frames the wine - this harmony of barrel, fruit and flint is reassuringly familiar.

A timeless, sophisticated chardonnay.

Enjoy with or without food, in the near or far, with friends or family.

"A updated classic style with all the things you love about Chardonnay but given a modern silhouette. One part decadent, one part terroir, just a hint of flint, just enough oak to lend sweetness. Definitely not your usual squeaky clean Chardonnay and all the better for its edginess. I like it and I keep coming back to it. It tastes grown up in a nutty, zingy and flinty modern Meursault kind of way."

Stephen Wong MW, NZ





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Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson
Aspect: 90m Elveation, North Facing
Soil Type: Moutere Clay Gravels
Soil Composition: Deep sandy loan with clay content (19%). Little stone content.
Vineyard Established: 1999
Farming: Dry Farmed, Organic (Biogro: #5438)
Variety: 100% Chardonnay
Clonal Selection: 548, 8021
Hand Harvested: 100%
Seasonal Detail: Mild Winter, Erratic Spring, Cool - Moderate Summer, Dry Autumn.

Winemaking Detail

Harvest: 22nd & 24th 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: 13.5% Alc, 3.20 pH, 6.0 g/L TA, Dry
Full Bottle Weight: 1,165 g