NEUDORF

Neudorf Chardonnay 2007- Moutere

"Intense, very complex and totally seductive Chardonnay that cements Neudorf's reputation as this country's finest Chardonnay maker". Bob Campbell MW   October 2008

"Neudorf Moutere Chardonnay put Nelson on the quality map 20 years ago and continues to rate as New Zealand's best". Decanter UK March 2008

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Slinky, silky wine. Poised and intelligent. A finely textured entry with toffee, lemons, butter cookies and ripe peaches rolling through the palate and on the nose. The wine has a sense of wholeness, very subtle but intense and directional. Layers of flavours and glimpses of creaminess are held tight by that Neudorf minerality. Initial savoury / black fruit entry carries through a mouth filling, richly structured palate, the texture of soft leather. Overall, a wine of complexity and finesse. Cellaring 3 - 10 years.
Drink with seared scallops dusted with thyme, roast chicken rubbed with olive oil and cooked over whole garlic cloves.

Technical Notes
Grapes were hand harvested from the Home Vineyard old Mendosa vines and Mendoza   vines in our neighbouring Beuke Vineyard.   The parcels were picked in excellent condition on April 11 and 16th at around 24.2 Brix, 3.07pH and 10.1gL TA.   The Beuke Mendoza fruit was picked earlier on 31st March   at 23.8 Brix, 3.07pH and 9.7gL TA. All fruit was sorted in the vineyard and then whole bunch pressed on a gentle four hour press cycle. The juice was run to French oak barrels, including some 500L puncheons with a high level of solids. Primary fermentation occurred spontaneously using indigenous yeast's over a prolonged period. The wine went through a complete malo-lactic fermentation and stayed on yeast lees, with stirring. The wine was racked in February 2008 and held in tank for 4 months prior to bottling without filtering or fining on 8/7/08   at   3.22pH, 7.3gL TA,

14% alc. 840 cases produced.

PRESS NOTES.

Neudorf Moutere Chardonnay was one of a handful of New Zealand wines chosen for the inclusion in "1001 Wines to Drink Before You Die"