



NEUDORF

Rosie's Block  
Amphora Chardonnay  
2022

Synergistic | Ethereal | Graceful

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping  
Hand Harvested | Wild Ferment | Natural Spring Malo  
100% Amphora Fermented | Unfined | Vegan | Lightweight  
Glass Bottle | Solar Powered Winery

*"Clay amphora is the vessel but the **meat on the bones** is the site and (single) vineyard. 93 Points"* Mike Bennie, The Wine Front AUS

100% Amphora fermented - an exploration and celebration of our Moutere Clays.

A dynamic, sophisticated chardonnay.

Modern, clean, oyster shell minerality is driven across the palate with satin-like texture. Gentle acidity and long flowing grace.

Rich in flavour, the fruit is intertwined with a soft beeswax note.

Jancis Robinson described this wine as seductive and it certainly has an alluring element. The amphora brings a powerful weight and presence, but there is a gentile elegance to this chardonnay that gives a seriously morish element.

An atypical, energetic and captivating chardonnay.

Much like the simple approach to winemaking, this wine should be served with fresh seafood, with just a kiss of hot chilli.

*"Real depth and texture... Very seductive! ... The results are very successful. **Serious stuff!** 17 Points."*

Jancis Robinson MW

*"... Nicely integrated flavours and an impressively lengthy finish. **96 Points.**"* Bob Campbell MW





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## Vineyard Detail

**Site:** Rosie's Block - Upper Moutere, Nelson

**Aspect:** 90m Elveation, North West Facing

**Soil Type:** Moutere Clay Gravels

**Soil Composition:** Deep sand loam, with clay content (19%). Little stone content.

**Vineyard Established:** 1999

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

**Variety:** 100% Chardonnay

**Clonal Selection:** 548, Mendoza

**Hand Harvested:** 100%

**Seasonal Detail:** A wet start to the season followed by a dry, albeit warm spring and summer. February rains provided a challenge close to harvest, but a dry picking window allowed for disease pressures to be managed. A season producing wines of elegance, rather svelte in stature, and approachable.

## Winemaking Detail

**Harvest:** 17th, 26th & 30th March 2022

**Processing:** 100% whole bunch press. 48 hour settling.

**Fermentation:** 100% Wild Yeast, High solid fermentation

**Fermentation Vessel:** 100% Clay Amphora

**Maturation:** 10 months on gross lees, followed by 2 months on fine lees, in a stainless steel tank.

**Malolactic:** 100% natural spring malo

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

**Bottling Analysis:** 13.5% Alc, 3.41 pH, 5.7 g/L TA, Dry

**Full Bottle Weight:** 1,165 g