



NEUDORF

Rosie's Block Moutere Chardonnay 2022

Flinty | Poised | Complex

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

"Who could fail to like this?"
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.

A modern, vibrant and sophisticated Chardonnay. Exceptionally integrated and dynamic. Elegant oak frames the wine - this harmony of barrel, fruit and flint is reassuringly familiar. The wine tapers with considered structure and chalky texture.

A quietly confident chardonnay.

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

*"Always stellar chardonnay from Neudorf. This has a softness and easy appeal.... Sits softly in the palate, a richer, but not too rich feel to the wine, with generosity of everything a byword in this description. It feels **super pleasing** and full of character. Nice one. 94 Points."*

Mike Bennie, The Wine Front AUS





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Rosie's Block
Moutere Chardonnay
2022

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: 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. 24 - 48 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% barrel fermentation, 15% New French Oak – medium toast

Maturation: 10 months on full lees with monthly battonage until completion of malo, followed by 2 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.38 pH, 5.5 g/L TA, Dry

Full Bottle Weight: 1,165 g