



NEUDORF

Tiritiri Pinot Gris 2023

Fresh | Luscious | Lychee

**Moutere Clay Gravels | Low Cropping | Wild Ferment
Partial MLF | Unfined | Vegan | Solar Powered Winery
Lightweight Glass Bottle**

“A captivating, fresh, varietal and fruity bouquet with aroma and flavours of fresh green pear, red apple flesh and spice. A floral note adds charm. Precise, fruity and equally captivating textures with a satin mouthfeel followed by contrasting acidity and flavours of ripe white fleshed fruits. The wine finishes with a spice note. 93 Points. Excellent.”
Cameron Douglas MS, NZ (2022 Vintage)

Tiritiri 1. to plant, cultivate | 2. Neudorf’s grower series.

A flirtatious, refreshing, gimme more Pinot Gris.

A collision of white pepper, daffodils and summer fruits, with just a peck on the cheek of acidity.

This Gris is all about mouthfeel - it’s got depth, viscosity and richness, while staying deliciously clean and deceptively moreish.

A classic, ticks-all-your-boxes Gris, with a touch of savoury, steely notes in the background - textbook Neudorf aromatic.

Drink gently chilled with something spicy, be it fish, tofu or chicken - this wine is a go to for ‘hard to match’ dishes. So if you have lime, coriander and chilli on the bench to cook with, you need this in the fridge and a glass in your hand.





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Tiritiri
Pinot Gris
2023

Vineyard Detail

Sites: Flaxmore Vineyard, Upper Moutere
Whenua Matua Vineyard, Upper Moutere

Variety: 100% Pinot Gris

Clonal Selection: 457, 2/15

Soil Type: Moutere Clay Gravels (100%)

Seasonal Detail: A dry start to the season followed by a wetter than normal November. A welcome change to early summer and autumn where we experienced drier and warmer months (December – April). Minor rain events ensured canopies stayed “refreshed” before a trouble-free harvest period. A generous season producing wines of volume and precision.

Winemaking Detail

Harvest: 11th & 27th March 2023

Processing: 100% machine harvested. Pressed on gentle cycle. Cool settled for 48 hours and racked

Fermentation: 100% Wild Yeast

Fermentation Vessel: 85% Stainless Steel, 15% Puncheons (neutral)

Malolactic: Partial

Fining: None **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 13.5% Alc; 3.59 pH; 6.5 g/L TA; 4.0 g/L Residual Sugar

Full Bottle Weight: 1,165 g