



NEUDORF

Tiritiri Chardonnay 2023

Chalky | Morish | Fulsome

Moutere Clay & Waimea Alluvial | Low Cropping | Partial
Hand Harvest | Partial Wild Ferment | Barrel Fermented &
Matured | Unfined | Vegan | Lightweight Glass Bottle |
Solar Powered Winery

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

"Oodles of pleasure."

Jancis Robinson MW, UK (2022 Vintage)

Lovingly referred to as our gateway chardonnay - it's approachable, morish, welcoming, balanced. It celebrates the joys of chardonnay and the restraint of Neudorf.

Classic but not old fashioned. This delicious chardonnay walks a tightrope of fruit, minerality, oak and acidity.

Summer stone fruits are woven together with rockpool minerality. Sophisticated lees work adds another layer to the texture of this wine. Tiritiri Chardonnay truly impresses with its delicate integration of oak. The use of barriques frame the wine gently, without demanding attention.

There is beautiful shape to this wine, it's voluminous without being overblown. What may be taken to be a rather lush palate on entry, tapers to a refreshing and modern finish.

Chardonnay in this form is destined for seafood. Generous bouillabaisse with crusty bread, snapper sliders or garlic & butter prawns. I promise you, you can't go wrong.





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Tiritiri
Chardonnay
2023

Vineyard Detail

Sites: A selection from within the Moutere Hills and Waimea Plains.

Variety: 100% Chardonnay

Clonal Selection: Mendoza, 15, 95, 8021, 548

Soil Type: Moutere Clay Gravels and Waimea Alluvial

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: 14th - 27th March 2023

Processing: Whole bunch and machine harvested fruit. No or minimal settling.

Fermentation: Partial wild yeast, high solid fermentation.

Fermentation Vessel: Barrel fermentation, 10% new. French Oak – medium toast.

Maturation: 10 months on full lees with monthly battonage until start of malo.

Malolactic: Partial spring malo

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

Bottling Analysis: 13.5% Alc, 3.4 pH, 6.7 g/L TA, Dry

Full Bottle Weight: 1,165 g