



NEUDORF

Home Block Moutere Pinot Noir 2022

Confident | Umami | Focused

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Low Cropping
Single Vineyard | Hand Harvested | Wild Ferment
Natural Spring Malo | Barrel Matured | Unfined | Unfiltered
Vegan | Solar Powered Winery | Lightweight Glass Bottle

"Lots of pleasure here... Burgundy enthusiasts, take note."
Jancis Robinson MW (2021 Vintage)

Nelson lends itself to sophisticated, savoury Pinot Noir.
Pinot for cool nights and roaring fires, leather couches and
interesting conversation.

This is a gentle and graceful Pinot.

Vanilla, violets and pink peppercorns are woven together with
notes of pomegranate, blueberries and soft acidity. Fine,
cocoa-like tannins tie this wine together with elegance and purity.

There are seductive, brooding, earthy, visceral nuances throughout
this Moutere Pinot. It's Autumnal and crunchy which keeps it
refreshing and restrained.

Stylish, refined and intelligent this Pinot doesn't need anything but
would be spectacular with rare venison back strap that has barely
kissed a very hot BBQ.

*"Finely knit tannins are soaked in fresh red berries with some herbal
complexity. Tea leaves and rosemary stems, as well. Lovely tension.
95 Points."* James Suckling (2020 Vintage)





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Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Ellevation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small pebbles in upper horizon.

Vineyard Established: 1978

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

Variety: 100% Pinot Noir

Clonal Selection: 777, 5, 667

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: 18th - 27th March 2022

Processing: Fruit chilled, sorted and destemmed.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% open top fermentation – peak temperature of 32 C

Cap Management: Hand plunge (pigeage) 2 times daily

Oak Management: 100% French Oak - 20% new

Maturation: 10 months in oak then racked and blended.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.77 pH, 5.3 g/L TA, Dry

Full Bottle Weight: 1,165 g