



NEUDORF

Rosie's Block
Moutere Albariño
2024

Rockpool | Papaya | Voluminous

Moutere Clay Gravels | Single Vineyard | Low Cropping |
Hand Harvested | Wild Ferment | Unfined | Vegan | Solar
Powered Winery | Lightweight Glass Bottle

"Softly salty, subtle and persistent. A quieter expression of albariño that is elegant, understated" Stephen Wong MW, NZ (2023 Vintage)

A decade of albariño.

The release of this 2024 vintage marks 10 years of making this totally moreish, mouthwatering wine.

Summer in the bottle, toes in the water.

A vibrant bouquet of lime and the seaside on a hot day. Equally reflected on the palate and bound with crystalline acidity resulting in a beautifully savoury example of Albariño.

As a dirty martini drinker, this wine brings me great joy.
Ya get me?

Notes of oyster shell minerality and freshly cut fennel bulb are wrapped in a nostalgic, hazy summer embrace. There is lovely shape to this wine, it's elegant and fulfilling.

This Albariño oozes grace.

To say this would be a match with the freshest seafood is an understatement – drink with freshly shucked oysters, garlic steamed mussels or kingfish sashimi.

"A delicious wine from start to finish."
Cameron Douglas MS, NZ





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Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Elevation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Deep sandy loam with clay content (19%). Little stone content.

Vineyard Established: 1999

Farming: Dry Farmed

Variety: 100% Albariño

Clonal Selection: 635, 636, 637

Hand Harvested: 100%

Seasonal Detail: The 2023-24 growing season was splendid, marked by a welcome return to an El Nino weather pattern, and more stable weather conditions without dramatic temperature or rainfall extremes.

Summer months were dry and warm but followed by an "autumnal" finish to the season. A superb season producing wines with fruit intensity and poise.

Winemaking Detail

Harvest: 25th - 26th March 2024

Processing: 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 90% Stainless Steel, 10% Neutral Puncheon

Malolactic: Partial

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

Bottling Analysis: 13.5% Alc, 3.17 pH, 6.6 g/L TA, 5.5 g/L RS

Full Bottle Weight: 1,265 g