

Neudorf Rosie's Block Chardonnay 2017

Wild Yeast, Unfined

Distinctive | Luscious | Umami

"It's rich, full and rounded on the tongue, with good multi-faceted complexity. It shows the full range of colours from the chardonnay paintbox. Satisfying."

Huon Hooke, Australia 2016 Vintage

Named after Tim and Judy's daughter Rosie. Her block sits on the hill overlooking the home block. Winemaing is very similar to Moutere – 100% malolactic fermentation and only about 15 % new oak.

2017 vintage produced a green/gold wine with generous mouthfeel... white peach underscored by an intriguing savoury note. A touch of citrus and notes of dill. The wine is rich but controlled. The work sleek springs to mind. A girdle of acidity keeps the full, textured, palate under control and offers a refreshing, cleansing finish. This persistent finish which leaves a satisfying trail of flavour.

Drink it slightly cool, not cold and enjoy alongside chicken, grilled hoki and as a counterpoint to roast pork crackling.

As a wine we feel this vintage is showing splendidly considering its youth. It is drinking well now and will continue to evolve as it ages.

Suave handling of oak is elegant and restrained.
A juicy wine inviting a second glance.

The wine is precise and polished exhibiting classic "Neudorf" notes.

Drink, cellar, share and enjoy.



NEUDORF
VINEYARDS



"Gentle, fruity chardonnay with chalky, mineral, toast, hazelnut, citrus and white peach flavours. Attractive wine with appealing purity and an ethereal texture. A low key chardonnay that is deliciously drinkable." Bob Campbell MW, 2016 Vintage

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Vineyard Detail

Vineyards:	Neudorf Rosie's Block, Upper Moutere; Neudorf Home Block, Upper Moutere; Small lots from the Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza, 15, 95, 8021, 548
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

Winemaking Detail

Harvest:	24th March - 24th April 2017
Harvest Analysis:	20.8 – 23.1 brix, 3.00 – 3.21 pH, 7.3 – 10.3 g/L T.A
Processing:	100% whole bunch press. No or minimal 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 start of malo.
Malolactic:	100%
Fining:	None
Filtration:	Coarse

Technical Detail

Bottling Date:	1st – 5th March 2018
Bottling Analysis:	13.5% Alc; 3.24 pH; 6.2 g/L TA; Dry