

Neudorf Tom's Block Pinot Noir 2015

Wild Yeast, Unfined, Unfiltered

Textured | Generous | Velvety

"Deep red colour with a touch of purple in the rim. The bouquet is subdued and earth-bound, with subtle dark cherry notes; the wine is rich, fleshy and soft, fresh and smooth textured, with a prominent toasty barrel note on the back-palate. Very good wine. 92/100" Huon Hooke, Australia
2014 Vintage

Fragrant with hints of violets and chocolate supported by elegant restrained tannins.

This wine is another step in the evolution of Tom's Block under Todd Stevens. His vision is always "less is more" The fingerprint of the winemaker should be imperceptible, allowing the site to have a voice.

Our Moutere Clays provide a European edge – the fruit is kept in check with an uplifting minerality and vibrancy. A wine which never tires or bores but rather offers a full juicy mouthful with a lingering complex finish. Just as the wine flows the end of your palate there is a surge of flavour maintaining a satisfying mouthfeel.

Definitely drinkable and but still precisely Pinot.

Continues the reputation Neudorf have built for unique cool climate Pinot.

"A positively driven core and line, leading to a fine-textured, sweet-fruited, lingering finish. A deliciously rich Pinot Noir with dark fruits and herb complexities on a bright, lively, finely extracted palate." Raymond Chan



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"Spicy, clove-meets-tobacco wood scents meshed to dark cherry and red plum fruit character opens the wine. A pinot noir of depth, fleshy fruitiness and yet bones of structure from fine tannin and a wash of glassy acidity. 92+/100"

Mike Bennie, The Wine Front, Australia 2014 Vintage

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Vineyard Detail

Vineyards:	Neudorf Home Block, Upper Moutere; Flaxmore Vineyard, Upper Moutere; Pomona Vineyard, Upper Moutere
Variety:	100% Pinot Noir
Clonal Selection:	5, 10/5, 667, 777, 113, Abel, 115
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A moderately sized harvest where the vagaries earlier in the season were outweighed by a "classic" ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

Winemaking Detail

Harvest:	17th March - 5th April 2015
Harvest Analysis:	23.5– 24.1 brix, 3.12 – 3.29 pH, 6.0 – 7.5 g/L T.A
Processing:	Fruit chilled, sorted and 100% 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 – 22% new
Malolactic:	100% natural in spring
Fining:	None
Filtration:	None

Technical Detail

Bottling Date:	16th – 18th March 2016
Bottling Analysis:	13.5% Alc; 3.62 pH; 5.2 g/L TA; Dry