

# Neudorf Rosie's Block Chardonnay 2016

Wild Yeast, Unfined

Mineral | Taut | Energetic

*"Very lean and citrusy. Pure and quite mineral with a fine spiciness. It's still primary with very direct lemony flavours and keen but well integrated acidity. Amazing finesse: so taut with nascent complexity. Drinking well now but will get better with a few years in bottle."*

Jamie Goode, The Wine Anorak United Kingdom 2015 Vintage

Named after Tim and Judy's daughter Rosie.

Quietly confident entry with nuances of nectarine and dried apricot supporting a necklace of thyme, lime leaf and wild herbs.

Suave handling of oak is elegant and restrained. On the palate the wine is full, lively and energetic with a nervy finish leaving a trail of citrus leaf and nicely integrated acid.

A juicy wine inviting a second glance.

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

Drink, cellar, share and enjoy.

*"Fragrant, weighty and savoury, it has generous, youthful stonefruit and smoky oak flavours, a miner-ally thread, excellent complexity and a finely poised, long finish."*

*Drink now or cellar. FOUR & HALF STARS"*

Michael Cooper, New Zealand Wine Guide, 2015 Vintage

  
NEUDORF  
VINEYARDS



*"Very fresh 'green' notes on the nose. All fruit - no excess leesiness or sweetness. Very crisp and racy. Super-refreshing. Youthful but already drinkable. Really clean and bracing. Lemon syllabub notes. Medium weight; carries its alcohol well."*

*17 Points"* Jancis Robinson MW, 2015 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:	Will be remembered as an atypical growing season. Difficult to interpret, but provided wines physiologically ripe at lower sugars and moderate acidity. They will be remembered as wines of elegance, rather svelte in stature, and approachable.

## Winemaking Detail

Harvest:	21st March - 10th April 2016
Harvest Analysis:	21.0 – 23.6 brix, 3.11 – 3.30 pH, 7.7 – 9.7 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:	6th – 8th March 2017
Bottling Analysis:	13.5% Alc; 3.29 pH; 5.7 g/L TA; Dry