

Neudorf Moutere Chardonnay 2016

Organically Grown, Dry Farmed, Wild Yeast, Unfined

Noble | Tactile | Complex

"Rich, weighty chardonnay with intense toast, mineral, oyster shell, white peach, nectarine, gingernut biscuit and spicy French oak flavours... 97 Points." Bob Campbell MW

Surge and flow.

The marine and tidal analogy is appropriate. While not grown on limestone soils, there is an ancient, calcium, shell quality on the nose. This is accompanied by a wisp of sea breeze, wet rocks and exotic spices.

Neudorf Moutere Chardonnay has an admirable history and each year we are impressed by its consistency. Despite wild variation in climate and vintage idiosyncrasies the wine rises above all to deliver controlled and aristocratic allure.

This commanding chardonnay truly reflects our Moutere terroir, despite atypical growing season. The driest spring on record was followed by a moist summer with unusually warm nights, and a moderate but relatively dry harvest period.

The wine will be remembered as one of elegance, rather lithe in stature, and approachable.

Rich and powerful with wet slate notes and a hint of grapefruit pith. Subtle at the start, it surges across the palate to a tapered, mineral, salivatory finish.

"A well-concentrated, rich, complex layered Chardonnay with stonefruit, mealy and nutty notes on a fresh, vibrant palate."
Raymond Chan



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"Leesy nose and super crisp with a hint of dill. This would satisfy many already but I'm sure it will evolve in bottle. Super appetising." Jancis Robinson MW

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Vineyard Detail

Vineyards:	Neudorf Home Block, Upper Moutere; Neudorf Rosie's Block, Upper Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza
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:	31st March – 10th April 2016
Harvest Analysis:	21.7 – 22.4 brix, 3.14 – 3.25 pH, 8.1 – 9.5 g/L TA
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% wild yeast, high solid fermentation
Fermentation Vessel:	100% barrel fermentation, 11% new French Oak – medium toast
Maturation:	12 months on full lees with monthly battonage until completion of malo, followed by 4 months, on fine lees, in stainless steel tank
Malolactic:	100%
Fining:	None
Filtration:	Coarse

Technical Detail

Bottling Date:	11th July 2017
Bottling Analysis:	13.5% Alc, 3.27 pH, 6.2 g/L TA, Dry
Cases Bottled:	439