



# NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. [www.neudorf.co.nz](http://www.neudorf.co.nz)



## Neudorf Moutere Riesling 2014

Single Vineyard. Organically Grown. Dry Farmed. Unfined.

This wine should have a card around the neck of the bottle. It would read “Drink Me.” Because you can – at just 9% alcohol it offers a refreshing swoosh of flavour that is perfect at the day’s end. Juicy, long and bright.



I describe it as a “ bucketful of fruit with a handful of gravel and a little honey” Perhaps add “a hint of lily of the valley and the pith from a mandarin skin with a squeeze of lime and a hint of beeswax”.

While the tasting notes are a little fanciful this wine deserves a place in every fridge. Serve it a slightly icy. Maybe at 11 o’clock on Sunday morning with a small plates of fresh madeleines. Or with a slice of palate tingling lemon tart. It can handle a bowl of Laksa. A wine to improve your outlook on most days.

It also has an extraordinary ability to stay the course once opened. Maybe as much as a week.

## ***NEUDORF MOUTERE RIESLING 2014***

---

### ***Vineyard Detail***

Vineyards:	Neudorf Rosie's Block, Moutere
Variety:	100% Riesling
Clonal Selection:	GM110, Ormond 239/10, 198/19
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels
Vintage Detail:	A moderate winter followed by a warm spring and dry summer produced one of the earliest vintages on record. Fruit was harvested under excellent conditions

### ***Winemaking Detail***

Harvest:	12 <sup>th</sup> April 2014
Harvest Analysis:	19.7 brix, 2.95 pH, 7.2 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% cultured yeast
Fermentation Vessel:	100% stainless steel – <i>left on gross lees</i>
Malolatic:	None
Fining:	None
Filtration:	Sterile

### ***Technical Detail***

Bottling Date:	9 <sup>th</sup> December 2014
Bottling Analysis:	9.5% Alc, 2.88 pH, 7.0 g/L TA, 47.5 g/L Residual Sugar
Cases Bottled	203