

Neudorf Moutere Chardonnay 2017

The story

Based in Nelson, Neudorf Vineyards first vines were planted in 1978 by Tim and Judy Finn. Wanting to make beautiful wine, they began by planting many varieties to see which ones were best suited to their soils.

Their passion and determination paid off, when they received Bob Campbell MW's first perfect score of 100 points, for their 2014 Neudorf Chardonnay. Since then, Neudorf has built a reputation for supple and silky Pinot Noirs, combining the earthy notes of Burgundy with the sweet dark fruit of the New World. 40 years on, and the challenge is still there, better and more beautiful wine, year by year.

The Vineyard

This is where it started. In 1978 They bought this block from descendants of the original German settlers who arrived in 1842. They live here in an old villa which was the second house on the property. Source of the original Moutere Chardonnay, some of the first Chardonnay vines planted in the South Island.

Stats: 5.43 ha. 45% Pinot Noir, 43% Chardonnay, 12% Pinot Gris. Originally planted in 1978. Varietal mix tinkered with in the early 1990's and 2000's. Moutere Clay Gravel. Dry farmed. Organically run.

Vintage 2017

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

100% whole bunchpress. No or minimall settling. 100% wild yeast, high solid fermentation. 100% barrel fermentation, 12% neww. French oak - medium toast. 12 months on full lees with monthly battonage until completion of malo, followed by 4 months, on fine lees, in stainless stell tank. 100% Malolactic fermentation.



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Tasting Note

The Neudorf Moutere style is assured - never too overt, everything in balance with moreish salty tang, reminiscent of sun-dried oyster shells. It's always surprisingly long with a final fan of flavour at the end of the palate. It offers a transparent, cystalline appeal. The oak over the years has slowly been dialled back.

The 2017 vintage has given us a slightly more generous nose-and finish. It is still destined for the long haul but this vintage is approachable a little earlier than many.


Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	6.2 g/L
Aging Potential	10+ years



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