

# Neudorf Rosie's Block Moutere Chardonnay 2019

Exquisite | Eminent | Ethereal

Organically Certified BioGro 5438

Moutere Clay Gravels | 10-21 Year Old Vines | Single Vineyard | Low Cropping | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Fermented (8% New) Unfined | Vegan

*"Tense, taut and a little flinty-minerally thing going on in texture (and aroma) too. Delicious! Such a joyous chardonnay here in a prettier, lighter frame. Frisky stuff."*

Mike Bennie, The Wine Front AUS

Named after Tim and Judy's daughter Rosie, the block sits on a slightly higher elevation to the Home Block but only about 1km away. For a long time these vines have been punching well above their weight, so we're thrilled to release a single vineyard, organically certified Neudorf Rosie's Block Moutere Chardonnay.

A wine that naturally exudes what we call "Moutereness" - a complex combination of restrained and elegant savoury notes bound together by something that reminds us of a lazy, hazy summer evening.

This chardonnay is all about texture - it glides across your palate with an impressive core, beautiful shape and poise.

On the nose and seamlessly woven on to the palate there are notes of familiarity but the wine is so harmonious and intertwined. Oyster shell minerality, cucumber & green tea. Although the oak offers a framework here, there is a humble subtlety to it. The wine finishes with a crystalline & pristine length.

A bright, energetic, sophisticated Chardonnay, destined for greatness.



NEUDORF  
VINEYARDS



*Top 2019 Chardonnay from New Zealand, 97 Points*  
Bob Campbell for The Real Review, NZ

# Neudorf Rosie's Block Moutere Chardonnay 2019

## Vineyard Detail

Vineyard:	Neudorf Rosie's Block, Upper Moutere;
Variety:	100% Chardonnay
Clonal Selection:	Mendoza, 548
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	This will be remembered as an extreme season, not only in terms of temperature and rainfall (lack of) but with events such as forest fires and water shortages. Strangely, fruit composition was excellent, not over ripe as one might expect, and as result we see wines that have a density but also a refinement.

## Winemaking Detail

Harvest:	24th & 25th March 2019
Harvest Analysis:	21.6 – 22.6 brix, 3.10 – 3.14 pH, 6.7 – 7.1 g/L TA
Processing:	100% whole bunch press. 48hr settling.
Fermentation:	100% wild yeast, high solid fermentation
Fermentation Vessel:	100% barrel fermentation, 8% 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%
Filtration:	Coarse

## Technical Detail

Bottling Date:	21st July 2020
Bottling Analysis:	14.0% Alc, 3.17 pH, 6.1 g/L TA, Dry
Cases Bottled:	614