



NEUDORF

Home Block Moutere Chardonnay 2024

Sculpted | Textural | Classic

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping | Hand
Harvested | Wild Ferment | Natural Spring Malo
Barrel Fermented | Unfined | Vegan | Lightweight Glass
Bottle | Solar Powered Winery

Classic, yet exquisitely modern. Still, yet alive with anticipation - the
pause before the beat drops, the breath before a conversion kick:
thrilling, confident, eternal.

From mature vines anchored in Moutere clays, this Chardonnay moves
in seamless waves – silky, harmonious and complete. Nori, white peach,
cashew and pink pepper sit delicately alongside a subtle creaminess.

Each layer of this complex Chardonnay is subtly sculpted - from Stef's
meticulous work in the vineyard to Todd's gentle handling in the winery.
The result is Chardonnay in perfect balance: effortless, sophisticated,
and self-assured.

The nuances in this Chardonnay benefit from decanting. Celebrate those
subtleties alongside unadulterated seafood - fresh oysters,
garlic-buttered scampi, or barbecued cray tails.

Patience will be rewarded in the cellar, yet it is already expressing
clarity, harmony and gentle strength.

A wine of timeless allure.

*"A true standout wine not only in New Zealand but the world over. Terrific.
96 Points."* Shanteh Wale, Halliday Wine AUS, 2023 Vintage

"Hard to resist. 96 Points." James Suckling, USA, 2023 Vintage

"It feels classy and does classy so well. Top flight. 96 Points."
Mike Bennie, The Wine Front AUS, 2023 Vintage





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Home Block

Moutere Chardonnay

2024

Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Elveation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small pebbles in upper horizon.

Vineyard Established: 1978

Farming: Dry Farmed, Organic (Biogro: #5438)

Variety: 100% Chardonnay

Clonal Selection: Mendoza

Hand Harvested: 100%

Seasonal Detail: The 2023-24 growing season was splendid, marked by a welcome return to an El Nino weather pattern, and more stable weather conditions without dramatic temperature or rainfall extremes.

Summer months were dry and warm but followed by an “autumnal” finish to the season. A superb season producing wines with fruit intensity and poise.

Winemaking Detail

Harvest: 19th & 23rd March 2024

Processing: 100% whole bunch press. 24 - 48 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

Fermentation Vessel: 100% barrel fermentation, 15% new old French Oak – medium toast

Maturation: 12 months on full lees with monthly battonage, followed by 4 months, on fine lees, in stainless steel tank.

Malolactic: 100% natural spring malo

Fining: None **Filtration:** Coarse **Vegan:** Yes

Bottling Analysis: 13.5% Alc, 3.26 pH, 6.8 g/L TA, Dry

Full Bottle Weight: 1,165 g