



NEUDORF

Rosie's Block Moutere Chardonnay 2024

Composed | Mineral | Modern

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

"A sophisticated but quietly impressive wine of nuance and detail."
Stephen Wong MW, The Real Review NZ, 2023 Vintage

A couple of years back, a friend and sommelier described this wine as
"the Gucci slippers" of our chardonnay portfolio. Luxurious,
smooth, sassy. Recently someone else described it as a dress of
European cut, made with New Zealand material. Needless to say -
Rosie's Block Moutere Chardonnay is our "little black dress."
Always in style.

A chardonnay that affirms our confidence in the Moutere Clays.

Manuka ash & matchstick flint tussle for your attention. Both
laying an alluring pathway for this chardonnay to flow across the
palate. The elegant use of lees is framed by restrained oak that
celebrates the purity of fruit and harnesses a classically cool
climate freshness.

Long, intricate, sophisticated and seamless. A wine you can't help
but revisit again and again.

Everything a modern chardonnay should exude.

*"The wine a treat in all its facets and a sense of fanciness comes about
very quickly. 95 Points."* Mike Bennie, The Wine Front AUS,
2023 Vintage





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Rosie's Block Moutere Chardonnay 2024

Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Ellevation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Deep sandy loan with clay content (19%). Little stone content.

Vineyard Established: 1999

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

Variety: 100% Chardonnay

Clonal Selection: 548, 8021

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: 15th - 21st March 2024

Processing: 100% whole bunch press. 48 hour settling

Fermentation: 100% Wild Yeast, High solid fermentation

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

Maturation: 12 months on full lees with minimal 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: 14.0% Alc, 3.20 pH, 6.9 g/L TA, Dry

Full Bottle Weight: 1,165 g