



NEUDORF

# Rosie's Block Amphora Chardonnay 2024

Textural | Sophisticated | Distinctive

Organically Certified BioGro 5438

Moutere Clay Gravels | Single Vineyard | Low Cropping  
Hand Harvested | Wild Ferment | Natural Spring Malo  
100% Amphora Fermented | Unfined | Vegan | Lightweight  
Glass Bottle | Solar Powered Winery

*"From the very first glimpse you'll be **awestruck** by it's charisma...  
Totally magical. 95 Points."*

Shanteh Wale, Halliday Wine Companion, 2023 Vintage

100% Amphora fermented - an exploration and celebration of our  
Moutere Clays.

A wine of tension and texture that celebrates both power & grace.

However, this wine is in no way, tense.  
It is serene, meditative, contemplative and confident.

There is a stillness here - like stepping into an ancient stone, cool  
cathedral. Monumental and grounded.

The palate is lifted by a savoury lick of salt-block minerality and a  
whisper of summer citrus.

Unshackled from tradition, the result is a contemporary, delicious  
wine for the chardonnay obsessed or averse.

A complex and captivating nod to the old world.

Match the purity of this wine alongside the freshest seafood you  
can get your hands on.

*"Good ingredients from a great site. **This is a winner.**"*  
Mike Bennie, The Wine Front AUS, 2023 Vintage

*"... Nicely integrated flavours and an impressively lengthy finish.  
**96 Points.**"* Bob Campbell MW, 2023 Vintage





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## Vineyard Detail

**Site:** Rosie's Block - Upper Moutere, Nelson

**Aspect:** 90m Elveation, 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% Clay Amphora

**Maturation:** 10 months on full lees with minimal battonage. Followed by 2 months, on fine lees, in stainless steel tank.

**Malolactic:** 100% natural spring malo

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

**Bottling Analysis:** 13.5% Alc, 3.25 pH, 6.4 g/L TA, Dry

**Full Bottle Weight:** 1,165 g