



NEUDORF

Home Block Moutere Pinot Gris 2025

Honeycomb | Umami | Tactile

Organically Certified BioGro 5438

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

"Already delicious, the vibrant, energetic 2025 vintage is a distinctive, single-vineyard, hand-harvested wine with a fragrant, savoury bouquet. 5 Stars." Michael Cooper, NZ

This Pinot Gris is all about texture.

Nashi pear leads, fresh and crisp, before giving way to honeycomb, citrus peel and a flicker of spice - white pepper, cardamom, the good kind. There's an umami edge that pulls it firmly out of the fruity camp and into something far more interesting.

A chalky line and gentle phenolic grip give it shape - tactile, savoury, and quietly structured. Time in old oak adds depth without making a fuss.

This is Pinot Gris for people who like wine with a bit of intention.
Less obvious, more rewarding.

Best with food - think Moroccan tagine, something slow and spiced, or a punchy Southeast Asian number. It doesn't shout, but it absolutely holds its own at the table.

"Concentrated, ripe and wonderfully generous. 94 Points."
Stephen Wong MW, The Real Review NZ (2024 Vintage)





NEUDORF

Home Block Moutere Pinot Gris 2025

Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Elevation, 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% Pinot Gris

Clonal Selection: 2/15, 7A, 457, Mission

Hand Harvested: 100%

Seasonal Detail: The season began dry before shifting to a wetter-than-usual October, with an exceptionally warm December bringing ideal flowering conditions. While the Christmas and early January period posed some challenges, a return to warm, settled weather through February and March improving ripening. Occasional rain showers kept canopies refreshed, leading to a smooth, trouble-free harvest. The season produced wines of both volume and generosity.

Winemaking Detail

Harvest: 26th March 2025

Processing: 100% hand harvested. Pressed on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 50% Neutral Puncheon, 50% Tank

Malolactic: Partial

Fining: None **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 13.0% Alc, 3.41 pH, 6.2 g/L TA, 5.0 g/L Residual Sugar

Full Bottle Weight: 1,165 g