



NEUDORF

Rosie's Block Moutere Chardonnay 2025

Elegant | Precise | Focused

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

*"This is a stylish chardonnay which will unfold in increasing layers of richness and complexity over many years." 95 Points Stephen Wong MW,
The Real Review NZ, 2024 Vintage*

There is a generosity to Rosie's Block 2025. Voluptuous, but beautifully contained; a core of ripe fruit held taut by a corset of bright acidity.

Perfumed lime blossom and flint lead into something more savoury. There is a silky, almost collagen-like texture — a luxurious glide, giving the palate weight without heaviness.

Pithy freshness provides the architecture. The wine moves effortlessly across the palate with the depth and momentum of a vast flowing river that never breaks her banks. Generous, but sleek and precise. Nothing is overblown.

Everything feels composed.

And then there is the length. Mouthwatering and lingering, it leaves you reaching for the glass again.

Long, elegant and assured. A modern Chardonnay embracing generosity without surrendering its shape.

*"This is joyous... A sawdust sprinkle of oak continues to draw you in, and acidity dances in tango formation with classy oak, **shimmering in class and sophistication**. The wine finishes with fruit focus, rich in flavour but not beft. 95 Points." Shanteh Wale, Halliday Wine Companion
2024 Vintage.*





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Rosie's Block Moutere Chardonnay 2025

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 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: 17th - 31st March 2025

Processing: 100% whole bunch press. 24 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: 13.5% Alc, 3.25 pH, 6.4 g/L TA, Dry

Full Bottle Weight: 1,165 g