



NEUDORF

Home Block Mouere Pinot Gris 2023

Chalky | Harmonious | Earthy

Organically Certified BioGro 5438

Mouere Clay Gravels | Single Vineyard | Low Cropping
Hand Harvested | Wild Ferment | Partial Skin Contact |
Tank & Amphora Fermented | Partial Malo | Unfined | Vegan
| Solar Powered Winery | Lightweight Glass Bottle

"Lucious Pinot Gris...Complex, weighty wine with a backbone of fine, dry tannins and refreshing acidity." Bob Campbell MW, NZ (2022 Vintage)

This Pinot Gris is distinct.

A wine that exudes elegance, Home Block Mouere Pinot Gris is a deeply serious example of this widely loved aromatic.

Papaya, jasmine, rolled oats and white pepper with a very subtle hint of beurre noisette.

Charmingly rotund, yet with a whip of acidity at the end to lift the wine into a new dimension.

A blend of tank and amphora fermentation vessels along with partial skin contact adds beautiful weight and concentration.

A modern, out of the ordinary and sophisticated example of Gris.

Drink lightly chilled alongside dishes abundant with cardamom, masala or solo.

"Ripe, fruity, organic, floral, varietal and complex bouquet with myriad scents of apple and quince, sweet citrus peel and a savoury mineral quality.

*A fine leesy mineral quality layers in complexity and breadth. A **satin texture** touches the palate first then flavours of citrus and green pear, apple and quince. **Delicious** with a nice bite of acidity highlighting some of the mineral savoury qualities. **New and taut, youthful and fresh.***

94 Points. Excellent. "

Cameron Douglas MS, NZ (2022 Vintage)





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Home Block Moutere Pinot Gris 2023

Vineyard Detail

Site: Home Block - Upper Moutere, Nelson

Aspect: 60m Ellevation, 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: A dry start to the season followed by a wetter than normal November. A welcome change to early summer and autumn where we experienced drier and warmer months (December – April). Minor rain events ensured canopies stayed “refreshed” before a trouble-free harvest period. A generous season producing wines of volume and precision.

Winemaking Detail

Harvest: 25th March 2023

Processing: 100% hand harvested. 90% Pressed on gentle cycle. Cool settled for 48 hours and racked. 10% skin fermented

Fermentation: 100% Wild Yeast

Fermentation Vessel: 65% Stainless Steel, 35% Clay Amphora

Malolactic: Partial

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

Bottling Analysis: 13.5% Alc, 3.30 pH, 7.0 g/L TA, 6.0 g/L Residual Sugar

Full Bottle Weight: 1,165 g