



NEUDORF

Rosie's Block Moutere Riesling Dry 2023

Apple Blossom | Clean | Engaging

Organically Certified BioGro 5438

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

Riesling is on a roll.

The grape is getting lot of love from actual wine drinkers not just winemakers, wine sellers and wine writers. This is a wonderful thing because it is a joyous grape, it keeps forever, and it loves all that healthy, delicious seafood New Zealand offers.

So to our Riesling – this wine is graceful and elegant.

On the nose and rolling into the palate, yuzu oil and orange zest are laced with white florals and enchanting summer herbs. There is our trademark hint of white pepper which skips across the palate intertwined with well-balanced acidity. A subtle minerality glides through this wine leaving a beautifully clean and refreshing finish.

Dry Riesling is an underrated aperitif, and although this wine is exquisitely delicate - I had it next to Kingfish sashimi with yuzu dressing and it was a match for the ages.

Be bold, drink Riesling.

*“Restrained but **powerful**, the palate is concentrated, focused and structured, with a **distinctly sunny**, tangy citrus/apple character. 95 Points.”* Stephen Wong MW, The Real Review NZ

*“Delicious... **Outstanding**... 95 Points.”*
Cameron Douglas MS, NZ





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Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Ellevation, North Facing

Soil Type: Moutere Clay Gravels

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

Vineyard Established: 1999

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

Variety: 100% Riesling

Clonal Selection: GM110, Ormond 239/10, 198/19

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: 30th March 2023

Processing: 100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% Stainless Steel

Malolactic: None

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

Bottling Analysis: 12.5% Alc; 2.89 pH; 6.9 g/L TA; 6 g/L Residual Sugar

Full Bottle Weight: 1,265 g