

# Neudorf Tiritiri Sauvignon Blanc 2019

Elegant | Juicy | Honeydew Melon

Alluvial Gravels | Low Cropping | Single Vineyard | Wild Ferment | 20% Old Barrel Ferment | Unfined | Vegan

*"Superior."* Jancis Robinson MW, UK, 2018 Vintage

Tiritiri 1. to plant, cultivate | 2. Neudorf's grower series.

Our Sauvignon is grown on the alluvial gravels down on the Waimea Plains, from Marama Vineyard, owned by Brett and Anna Woodwiss rather than the clay gravels of the Moutere Hills, home to our Chardonnay, Pinot Noir, Riesling, Pinot Gris and Albariño.

Neudorf Sauvignon Blanc is a unique take on New Zealand's most planted variety.

Winemaker Todd Stevens pursues complex aromatics while remaining true to varietal characteristics. As with the rest of the Neudorf portfolio textural interest is a major component. In the winery we use 100% wild ferment, and this along with 20% barrel fermentation moderates the high tone nature of the variety

One the nose a bouquet of bright blossom is underpinned by fresh summer fruits. The feel across the palate is poised, succulent, bracing and sophisticated. This Sauvignon exudes restraint. It is refreshing and textural, alluring and moreish.



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VINEYARDS



*"Fresh, crisp and tangy sauvignon blanc with bright grapefruit, guava, salty, mineral and ginger flavours. the wine has appealing purity, a pleasing texture and impressive concentration."* Bob Campbell MW, NZ, 2018 Vintage

# Neudorf Sauvignon Blanc 2019

## Vineyard Detail

Vineyards:	Marama Vineyard, Waimea Plains
Variety:	100% Sauvignon Blanc
Clonal Selection:	UCD1
Harvested:	100% Machine
Soil Type:	Waimea alluvial gravels (100%)
Vintage Detail:	This will be remembered as an extreme season, not only in terms of temperature and rainfall (lack of) but with events such as forest fires and water shortages. Strangely, fruit composition was excellent, not over ripe as one might expect, and as result we see wines that have a density but also a refinement.

## Winemaking Detail

Harvest:	15th – 23rd March 2019
Harvest Analysis:	19.6 – 22.2 brix, 3.12 - 3.20 pH, 7.4 – 7.9 g/L T.A
Processing:	100% Destemmed. Cool settled for 72 hours and racked
Fermentation:	100% Wild Yeast
Fermentation Vessel:	80% stainless steel, 20% old barrel (neutral)
Malolactic:	None
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	August 2019 (Lot1) and November 2019 (Lot2)
Bottling Analysis:	13.0% Alc; 3.20 pH; 6.5 g/L TA; Dry