



NEUDORF

Tom's Block Moutere Pinot Noir 2023

Alluring | Spiced Fruit | Violets

Moutere Clay Gravels | Dry Farmed | Low Cropping | Hand
Harvested | Wild Ferment | Natural Spring Malo | Barrel
Matured | Unfined | Vegan | Solar Powered Winery

"Lively and well rounded. Masses of pleasure. Pinot with real freshness."
Jancis Robinson MW (2022 Vintage)

The joy of Pinot Noir is its consistent evolution. Working with newer clones has changed the shape of material at hand for winemaker Todd Stevens. As these additions to the Pinot vineyards settle down, we see a more fragrant, more supple wine in our glass.

This wine is what Neudorf Pinot is all about.

Cocoa powder tannins are interwoven with notes of summer berries, warm spices and seductive leather. Tom's natural "Moutereness" offers a sophisticated restraint, keeping this lush and moreish wine beautifully balanced.

Thoughtful use of oak frames this Pinot brilliantly without commanding the experience, leading into a long, velvet finish.

This wine is generous without ever being overt which makes it the ultimate food wine. BBQ'd venison, wild mushroom risotto, a hunk of parmesan or a rare but personal favourite - beef tallow brownies.

This pinot will cellar with grace and poise.





NEUDORF

Tom's Block Pinot Noir 2023

Vineyard Detail

Site: Neudorf Tom's Block - Upper Moutere, Nelson

Aspect: 60m - 70m Ellevation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Clay Loam, with small pebbles in upper horizon.

Vineyard Established: 1991

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

Variety: 100% Pinot Noir

Clonal Selection: 777, 5, 667, 115, Abel

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: 17th - 27th March 2023

Processing: Fruit chilled, sorted and 100% destemmed.

Fermentation: 100% Wild Yeast

Fermentation Vessel: 100% open top fermentation – peak temperature of 32 C

Cap Management: Hand plunge (pigeage) 2 times daily

Oak Management: 100% French Oak - 20% new

Maturation: 10 months in oak then racked and blended.

Malolactic: 100% natural spring malo

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

Bottling Analysis: 13.5% Alc, 3.83 pH, 5.3 g/L TA, Dry

Full Bottle Weight: 1,165 g