



NEUDORF

# Rosie's Block Moutere Albariño 2022

Guava | Sea Shells | Ruby Grapefruit

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

*"An absolutely delicious albariño, certainly one of the very best NZ examples. It shows classic albariño flavours of citrus, mandarin and orange blossom. A richly-textured wine, with a wonderful line of mouth-watering acidity. 95 Points."*

Bob Campbell MW, NZ (2020 Vintage)

Mouth-wateringly irresistible.  
Summer in the bottle, toes in the water.

Deliciously dry with a kiss of honeysuckle, sea breeze salinity and droplets of ruby citrus.

Bountiful in flavour and with fulsome mouthfeel, this Albariño doesn't require food alongside. However to say this is a match for your favourite kai moana is an understatement.... bring on some tua tua and BBQ'd prawns with a generous squeeze of lemon.

Albariño – a grape native to Northern Spain- Rias Baixas on the Atlantic Coast - home to some of the world's best seafood – goose barnacles, prawns, clams and crab.

Nelson is Australasia's largest fishing port and the region has a similarly moderate maritime climate. We decided to plant a trial block several years ago and have since planted more. Once it was considered a wine to be drunk early but the modern take on Albariño allows you to cellar it comfortably.





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## Vineyard Detail

**Site:** Rosie's Block - Upper Moutere, Nelson

**Aspect:** 90m Elevation, 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

**Variety:** 100% Albariño

**Clonal Selection:** 635, 636, 637

**Hand Harvested:** 100%

**Seasonal Detail:** Rainy winter, warm, dry spring and early summer, late season rain but dry picking window, producing clean fruit. A season producing wines of elegance, rather svelte in stature.

## Winemaking Detail

**Harvest:** 1st April 2022

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

**Fermentation:** 100% Wild Yeast

**Fermentation Vessel:** 85% stainless steel 15% neutral puncheon

**Malolactic:** None

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

**Bottling Analysis:** 13.5% Alc, 3.22 pH, 6.7 g/L TA, 3.5 g/L RS

**Full Bottle Weight:** 1,265 g