Neudorf Tiritiri Chardonnay 2019

White Peach | Focused Minerality | Silky

Moutere Clay Gravels | Low Cropping | Hand Harvested | Wild Ferment | Natural Spring Malo | 13% Barrel Fermented (New) | Unfined | Vegan

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

A new addition to the Neudorf portfolio.

The inaugural Tiritiri Chardonnay comes from three sites within the Moutere Hill's, including the young vines of Neudorf's own Rosie's Block.

Drinking this wine suggests to me what it might be like to surf those waves off Raglan.

On the nose - ocean sea spray, waxy native florals entwined with white peaches.

These flavours are brought though to the palate along with notes of fennel & yuzu pith. The wine flirts with an exquisite balance of minerality & precision. There is a refreshing surge of acidity that is held together brilliantly with a framework of oak & fruit concentration - all riding the wave in sync.

A Chardonnay to be gently chilled, generously shared & enjoyed with anything that takes you back to the seaside in summer, maybe for a surf, a cast, or a wander.

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Vineyard Detail

Vineyards:	Neudorf Rosie's Block, Upper Moutere; S & P Anderson's Vineyard, Upper Moutere; A Bauer & K Schoch's Vineyard, Upper Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza, 15, 95, 8021
Hand Harvested:	100%
Soil Type:	Moutere Clay 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:	13th – 26th March 2019
Harvest Analysis:	21.0 – 22.6 brix, 3.06 – 3.33 pH, 7.0 – 9.2 g/L T.A
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% wild yeast, high solid fermentation
Fermentation Vessel:	100% barrel fermentation, 13% new French Oak – medium toast
Maturation:	10 months on full lees with monthly battonage until start of malo.
Malolactic:	100%
Fining:	None
Filtration:	Coarse

Technical Detail

Bottling Date:	28th Feb – 3rd March 2020
Bottling Analysis:	13.5% Alc; 3.16 pH; 5.9 g/L TA; Dry