



NEUDORF

Tom's Block Moutere Pinot Noir 2021

Autumnal Fruits | Winter Spices | Precise

Moutere Clay Gravels | Dry Farmed | Single Vineyard | Low Cropping | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Mated | Unfined | Unfiltered | Vegan | Lightweight Glass Bottle | Solar Powered Winery

*"It is pretty and fresh, with delicacy and nuance. Floral character to the red berry notes. **Lovely.**"* James Suckling, US (2020 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.

Typical of the 2021 vintage - this wine is intensely concentrated.

Immediately on the nose and through to the palate this wine wraps you up in a well-worn, soft leather jacket.

Elegant, powder-like tannins are woven together with a juicy and peppery core. The wine has refreshing acidity underpinned with truly masterful oak management.

Our Moutere Clays provide an European edge – the fruit is kept in check with gentle unobtrusive umami characters. With a rush across the palate, the wine surges with an even flow of purity and elegance.

A pinot of this subtlety and suppleness is begging to be served next to the finest cut with a rich jus or a morish bowl of mushroom risotto laden with parmesan and thyme.

Proudly unfined and unfiltered.





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Tom's Block Pinot Noir 2021

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

Hand Harvested: 100%

Seasonal Detail: Mild Winter, Erratic Spring, Cool - Moderate Summer, Dry Autumn.

Winemaking Detail

Harvest: 12th - 17th March 2021

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 - 1 and 2 year old oak.

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, 3.55 pH, 5.7 g/L TA, Dry