

The Neudorf Moutere Pinot Noir is a refined and expressive Pinot Noir from Nelson's Moutere Hills, highlighting the region's signature balance of ripe fruit and subtle earthiness. The wine exemplifies the elegance of New Zealand Pinot Noir.



NEUDORF HOME BLOCK Moutere Pinot Noir

Alcohol :14,00 %

Composition: 100% Pinot Noir

Home Block Moutere Pinot Noir 2021

Nelson, New Zealand

Region and Vineyards

The **Moutere Hills**, located in **Nelson** on New Zealand's **South Island**, are known for their **ancient clay-gravel soils**, which impart structure, concentration, and fine tannins to the wines produced here. These soils, paired with the region's **temperate maritime climate**, create ideal growing conditions for **Pinot Noir**, allowing for a slow and balanced ripening process.

Neudorf Vineyards, established in **1978**, has long been recognized for its sustainable and organic viticulture practices, particularly in their **Moutere clays** vineyards, which produce smaller, intensely flavored berries. The vineyard's location benefits from long, sunny days and cool nights, preserving the acidity and freshness essential to the wine's complexity.

Winemaking

The **Neudorf Moutere Pinot Noir** was crafted with a minimal-intervention philosophy, emphasizing the purity of fruit and the expression of the vineyard's unique terroir. The grapes were **hand-harvested** at optimal ripeness and underwent **wild fermentation** with indigenous yeasts, a natural approach that enhances the complexity of the wine.

After fermentation, the wine was aged for **12 months** in **French oak barrels**, with 20% new oak to provide structure and depth without overpowering the fruit. This careful aging process helped the wine to develop its signature elegance and long aging potential. The winemaking approach emphasizes **natural acidity**, **fine tannins**, and a clear sense of place, allowing the Moutere Pinot Noir to express its full potential.







Home Block Moutere Pinot Noir 2021

Tasting Notes

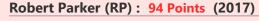
- **Color**: Deep ruby red with brilliant clarity.
- Aroma: The nose opens with vibrant aromas of red cherries, raspberries, and wild strawberries, layered with notes of dried herbs, spice, and earthy undertones.
- Palate: The palate is elegant yet intense, showcasing flavors of plum, cranberry, and black cherry, complemented by subtle hints of oak, liquorice, and minerality. The tannins are fine and silky, contributing to a balanced and harmonious texture.
- **Finish**: Long, persistent, with a refreshing mineral finish and lingering notes of fruit and spice.

Did You Know?

Neudorf Vineyards, established in **1978**, was among the pioneers in **Nelson's wine industry**, particularly known for its focus on **organic farming** and **sustainable viticulture**. The founders, **Tim and Judy Finn**, were early adopters of natural winemaking techniques, allowing the unique terroir of the Moutere Hills to shine through in every bottle. Their commitment to minimal intervention and expressing the purity of their vineyard's soils has earned Neudorf a reputation for producing some of New Zealand's finest Pinot Noir wines.

Wine Pairing Ideas

- **Duck confit**: The wine's earthy notes and fine acidity pair beautifully with the richness of duck confit, balancing the savory flavors with fresh fruit undertones.
- Mushroom risotto: The wine's subtle earthiness and elegant structure enhance the umami flavors of a mushroom-based risotto, creating a harmonious pairing.
- **Venison with berry sauce**: The bright acidity and red fruit notes of the wine complement the richness of venison, especially when served with a berry reduction.
- **Grilled lamb chops**: The fine tannins and complexity of the wine elevate the flavors of grilled lamb, particularly when seasoned with herbs like rosemary and thyme.





Despite being labeled 13.5% alcohol, Neudorf's 2017 Moutere Pinot Noir is impressively rich and full-bodied, with velvety tannins that seem to coat the palate without drying it out. Plum and cola notes, plus hints of wood spice, vanilla and loam, provide ample complexity and flavor interest, finishing long, with echoes of wintergreen and forest floor.



