

Neudorf

The Neudorf Home Block Moutere Chardonnay is a finely crafted wine from Nelson's Moutere Hills, offering a harmonious balance of rich fruit and precise minerality. This elegant Chardonnay is both vibrant and complex, reflecting the region's best qualities.

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Alcohol :12,50 %

Composition: 100% Chardonnay

Home Block Moutere Chardonnay 2020

Nelson, New Zealand

Region and Vineyards

The **Moutere Hills** in **Nelson**, on New Zealand's **South Island**, are renowned for their **ancient clay-gravel soils**, which impart structure, concentration, and fine minerality to the wines produced here. The **Home Block vineyard** is the original vineyard of **Neudorf Vineyards**, established in **1978**, and is known for producing exceptional fruit that translates into wines of remarkable depth and longevity.

Nelson's **maritime climate**, with long sunny days and cool nights, provides ideal conditions for growing **Chardonnay**. The region's natural balance of warmth and coolness allows for a slow ripening process, which enhances the wine's vibrant acidity and complex fruit flavors.

Winemaking

The **Neudorf Home Block Moutere Chardonnay** is crafted with a focus on preserving the purity and intensity of the fruit. The grapes are **hand-harvested** and undergo a **wild fermentation** with indigenous yeasts. The wine is then aged in **French oak barrels** (with a portion in new oak) for **12 months**, allowing it to develop layers of texture and flavor without overwhelming the natural characteristics of the fruit.

During the aging process, the wine rests on its **lees** to build richness and complexity, while maintaining its signature freshness and acidity. The result is a wine that balances ripe fruit flavors with elegant oak integration and a fine mineral backbone.

Tasting Notes

- **Color**: Pale gold with brilliant clarity.
- **Aroma**: Delicate aromas of **white peach**, **citrus blossom**, and **brioche**, with subtle hints of **hazelnut** and wet stone.
- **Palate**: A richly layered palate featuring flavors of **ripe stone fruits**, **lemon curd**, and **toasted almonds**, underpinned by a refreshing minerality. The creamy texture from lees aging is perfectly balanced with vibrant acidity.
- **Finish**: Long and precise, with a lingering mineral finish and a touch of oak spice that enhances the wine's complexity.

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Did You Know?

The **Home Block vineyard** is where Neudorf's journey began in **1978**, and it remains the cornerstone of their Chardonnay production. The vineyard's clay-rich soils produce smaller berries, contributing to the intensity and concentration that define this wine's character. Neudorf's commitment to minimal intervention winemaking allows the unique terroir of the **Moutere Hills** to shine through with every vintage.

Wine Pairing Ideas

- **Grilled lobster with butter sauce**: The wine's rich palate and acidity complement the buttery texture of lobster, while its citrus notes enhance the dish.
- **Roast chicken with lemon and herbs**: The vibrant acidity and minerality of the Chardonnay balance the richness of roasted chicken, especially when paired with citrus and herbs.
- **Creamy pasta dishes**: Perfect with **fettuccine Alfredo** or **carbonara**, where the wine's creamy texture and fresh acidity harmonize with the richness of the dish.
- **Soft cheeses**: A great pairing for creamy cheeses like **brie** or **camembert**, which highlight the wine's elegance and texture.

94

Robert Parker (RP) : 94 Points (2019)

One of New Zealand's most consistently reliable, top-notch Chardonnays, the 2019 Home Block Moutere Chardonnay comes from vines planted in 1978. Barrel fermented and aged in 15% new French oak, it offers up scents of toasted grain and baking spices but backs those with impressively concentrated notes of white peach, pineapple, pear and lime. Those elements all merge seamlessly on the medium-bodied palate, which is plump and generous yet streamlined, with terrific line and length on the silky-textured finish. (6/2021)

94 James Suckling

James Suckling (JS) : 94 Points (2019)

A very composed, complex chardonnay with aromas of peach, pear, lemon and hazelnut. Some honey and fresh bread dough, too. The palate is so powerful and tightly wound. Intense, vibrant peaches and lemons hold very long, ahead of the toasted-hazelnut finish. From organically grown grapes. (2/2020)