



Aotearoa Chardonnay Symposium 2024

Day 1

Session 1

Wine 6

Winery	Neudorf Vineyards
Viticulturist	Stefan Brockley
Winemaker	Todd Stevens
Wine	Neudorf Rosie's Block Amphora Chardonnay 2022
Region/Appellation	Nelson
Sub region(s)	Moutere
Wine RRP \$	\$50
Cases produced	195



Wine Analysis

pH	3.41
TA	4.9 g/L
VA	0.64 g/L
DCO2	1,105 mg/L
Alcohol %	13.5%
RS	0.59 g/L

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Tasting Note

100% Amphora fermented - an exploration and celebration of our Moutere Clays. A dynamic, sophisticated chardonnay. Modern, clean, oyster shell minerality is driven across the palate with satin-like texture. Gentle acidity and long flowing grace. Rich in flavour, the fruit is intertwined with a soft beeswax note. Jancis Robinson described this wine as seductive and it certainly has an alluring element. The amphora brings a powerful weight and presence, but there is a gentle elegance to the chardonnay that gives a seriously morish element. An atypical, energetic and captivating chardonnay. Much like the simple approach to winemaking, this wine should be served with fresh seafood, with just a kiss of hot chilli.

Vineyard/Vintage Notes

A wet start to the season followed by a dry, albeit warm spring and summer. February rains provided a challenge close to harvest, but a dry picking window allowed for disease pressures to be managed. A season producing wines of elegance, rather svelte in stature, and approachable.

Winemaking Notes

Accolades/Reviews

"Pale gold. A delicately airy floral aromatic with gentle minerality and almost ethereal perfume of ripe apple, green melon and seaspray. The palate is similarly airy, silky and light with gently persistent flavours of apple, wild flowers and salinity. This is smooth but not creamy, with very fine texture and a graceful linearity which is uncommon for the variety. An uniquely pretty wine of delicacy and refinement rather than power and depth." **94/100 Stephen Wong MW.**

"An interesting mix of savoury/nutty yeast lees/oyster shell, spicy oak, lanolin and a suggestion of green apple flavours. Complex, appealing chardonnay with nicely integrated flavours and an impressively lengthy finish." **96/100 Bob Cambell MW.**

"Deeper and more brooding on the nose than the regular version. Reall depth and texture, and much less obvious acidity than the regular bottling. Very seductive! I don't think I would guess this had a clay-amphora element; the texture seems quite mainstream. But the results are very successful. For food rather than as an aperitif. Serious stuff! Long." **17 Points. Jancis Robinson MW**

#	1	2	3	4
Block/Parcel Name	Block 2	Block 7		

Vineyard, Block or Sub-Block

% of Blend	60%	40%		
Clone	548	Mendoza		
Rootstock	Schwarzmann	3309		
Soil Type	Sandy Loam/Clay	Sandy Loam/Clay		
Vine Age	11	22		
Years in Production	8	19		
Other...				

Yield Management

Target T/ha	7.0	7.5		
Actual T/ha	4.12	1.87		
Vines/ha	2841	2841		
Kg/vine	1.5	0.66		
Irrigated?	Minor	No		
Type e.g. above ground / subsurface	Above	N/A		
Other...				

Vine Management

Pruning method	VSP	VSP		
Pruning (buds/m)	13	13		
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)	10%	10%		
Kg/m fruit				
Leaf plucking	Yes	Yes		
Timing of leaf plucking	December	December		
Timing of crop thinning	December	December		
Fruit exposure achieved %	50%	50%		
Date of flowering	26/11/21	26/11/21		
Date of fruit set	8/12/21	8/12/21		
Days between flowering and harvest				
Other...				

Harvest

Date	26/3/22	30/3/22		
Brix	22.1	22.6		
pH	3.23	3.14		
TA	9.3	8.4		
Malic Acid	N/A	N/A		
YAN	N/A	N/A		
Method of Harvest	Hand	Hand		
Fruit condition	Good	Good		
Field Additions	None	None		
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	None
Destemmed	None
Whole Bunch	100%
Crushed	None
Press Type	
Wash	

Press fractions	None, press to 1.8bar
Press rate L/tonne	~680 L / tonne
Hard pressings, kept /downgraded	Kept and blended
Juice additions, types and rates	PMS 25 ppm,
Gas cover, inert	None
Hyper Ox, timing	None
Settling. Time, temperature	24 hours
Direct to barrel	None
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Amphora - 500 L, 700 L, 1000L
New oak, % and type	N/A
Temp Control. Target temp or rate	20-24C
Wild ferment, % of blend	100% Wild ferment
Inoculated. Yeast used and rate	None
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	Natural, spring
Warming for MLF	None
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	Monthly
Enzyme addition	No
Other lees management	None
Time in barrel	9 months in Amphora
Time in tank prior to finishing	2 months
Palate fining, type and rate	None
Protein fining, to what level	Yes, Bentonite (Aktivit) 0.2 g/l
Cold Stabilisation, to what level	Yes, OC
Filtration, type	Coarse
FSO2 level at bottling	32
TSO2 level at bottling	70
Bottling date	3/3/23
Filtration type at bottling	Rockstopper
Release date	4/10/23
Other...	