



NEUDORF

Rosie's Block Moutere Albariño 2025

Juicy | Nectar | Nori

Moutere Clay Gravels | Single Vineyard | Low Cropping
Hand Harvested | Wild Ferment | Partial MLF | Unfined
Vegan | Solar Powered Winery | Lightweight Glass Bottle

*"Neudorf has been **championing albariño** for a decade now and consistently produces one of the most convincing examples in New Zealand."*

Stephen Wong MW, The Real Review NZ (2024 Vintage)

The 2025 release clocks over a decade of crafting this irresistible, sun-soaked Albariño - still utterly moreish, still mouthwatering, still our unofficial taste of summer.

Think warm evenings, bare feet, and salt on your skin.

A lifted nose of lime zest, sea spray and that first breath when you step onto the beach. The palate echoes the aromatics, woven together with bright, crystalline acidity that gives the wine its signature savoury edge.

As a faithful dirty martini drinker, this wine continues to spark disproportionate joy.

Hints of oyster shell, fresh fennel and a cool, saline minerality glide through the glass, all wrapped in a dreamy, sun-drenched haze. There's beautiful form here - poised, graceful, quietly luxurious.

Pair it with the ocean's finest - fresh oysters, mussels with white wine and garlic, or thinly sliced kingfish. It's a match made long before you even reach for the lemon.

"A delicious wine from start to finish."

Cameron Douglas MS, NZ (2024 Vintage)





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Rosie's Block Moutere Albariño 2025

Vineyard Detail

Site: Rosie's Block - Upper Moutere, Nelson

Aspect: 90m Elevation, North Facing

Soil Type: Moutere Clay Gravels

Soil Composition: Deep sandy loam with clay content (19%). Little stone content.

Vineyard Established: 1999

Farming: Dry Farmed

Variety: 100% Albariño

Clonal Selection: 635, 636, 637

Hand Harvested: 100%

Seasonal Detail: The season began dry before shifting to a wetter-than-usual October, with an exceptionally warm December bringing ideal flowering conditions. While the Christmas and early January period posed some challenges, a return to warm, settled weather through February and March improving ripening. Occasional rain showers kept canopies refreshed, leading to a smooth, trouble-free harvest. The season produced wines of both volume and generosity.

Winemaking Detail

Harvest: 29th - 31st March 2025

Processing: 70% whole bunch press, 30% crushed fruit. Cool settled for 48 hours and racked

Fermentation: 100% Wild Yeast

Fermentation Vessel: 70% Stainless Steel, 30% Neutral Puncheon

Malolactic: Partial

Fining: None **Filtration:** Sterile **Vegan:** Yes

Bottling Analysis: 13.5% Alc, 3.29 pH, 6.7 g/L TA, Dry

Full Bottle Weight: 1,265 g