

NEUDORF HOME BLOCK MOUTERE PINOT GRIS 2025

Award badge and or type under \$36.99

Award badge

Award badge

Award badge

Product image

Product Code:	4157	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	13.0%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris	Natural:	Certified Organic



New Zealand
Wide Delivery



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Christchurch orders
\$150.00 and over



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TASTING NOTES

Matthew Jukes, UK

"Neudorf makes fabulous Pinot Gris"

Winery notes (2025 Vintage)

"This Pinot Gris is all about texture. Nashi pear leads, fresh and crisp, before giving way to honeycomb, citrus peel and a flicker of spice - white pepper, cardamom, the good kind. There's an umami edge that pulls it firmly out of the fruity camp and into something far more interesting. A chalky line and gentle phenolic grip give it shape - tactile, savoury, and quietly structured. Time in old oak adds depth without making a fuss. This is Pinot Gris for people who like wine with a bit of intention. Less obvious, more rewarding."

Rated Excellent & 94/100 Cameron Douglas MS, March 2026 (2025 Vintage)

"I love this wine. Salivating and taut, mineral and precise, pure fruited and very new. A wine with core flavours of white stone fruits and mineral seams, white nectarine and lemon, green pear and new season rose apple. A refreshing style in a dry expression with textures from fine fruit led chalky leesy tannins and acidity. Well made, super food friendly with complexity and length. Best drinking from late 2026 through 2031."

94/100 Stephen Wong MW, The Real Review, April 2026

VINO FINO

Explore a World of Wine

(2025 Vintage)

"This is a young, tightly wound and structured pinot gris with carefully balanced off-dry sweetness set against deeply submerged, persistent acidity and fine phenolics. The palate has reticent flavours of white peach, quince, elderflower and lime leaf which reluctantly open to reveal layers of white pepper, seed spice, beeswax and wet stone. No more than medium-bodied but long and concentrated, this elegant, classy wine will need more time in bottle to relax before it shows its true nature."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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