



BUTTERWORTH

Regatta Rosé 2020

VITICULTURE

From two sites, the Butterworth Julicher homeblock on Te Muna Road and Jock's Block on the Martinborough Terraces, this wine was made from 100% Pinot Noir. Hand tended before being handpicked, the vines were selected to be Rosé, the grapes were selected for this wine based on flavour. There were three separate picks to showcase the purity of acid, good mid palate weight, and riper flavour.

WINEMAKING

Once in the winery, the Pinot Noir grapes were immediately whole cluster pressed into stainless steel to settle overnight. The first two picks were racked off solids to barrel to ferment for complexity, while the third was racked to stainless to preserve the purity. The ferments were cool, completing to dryness, before the wines were racked off gross lees and out of oak. Bentonite was added for stability, before a light filtration for clarity.

Colour:	Bright luminous pink
Aroma:	Lifted strawberry, raspberry, and freshly sliced watermelon notes jump from the glass, with hints of vanilla bean custard and cream.
Palate:	Glycerol richness from the time in barrel on the palate is immediately evident, with the pure acid line adding another dimension to the wine. Clean lines and purity are the keys to this wine.
Variety & clones:	100% Pinot Noir; clones 10/5, 5, 943, 667, Abel, 667 and 777.
Harvest date:	3rd, 7th and 23rd of March, 2020
Harvest analysis:	Brix: 19.4-23°Br pH: 2.96-3.33 TA: 8.76-9.72
Wine analysis:	Alcohol: 12% pH: 3.09 TA: 8.40 RS: <3g/L
Bottling date:	8th October, 2020
Allergens:	Sulphites. Vegetarian and Vegan Friendly.

