



BUTTERWORTH
LAYLINE

Sauvignon Blanc 2019

VITICULTURE

The wines were hand-picked over three days from the Julicher Vineyard's low cropping vines on Te Muna Road in perfect conditions. The perfectly formed grapes were pressed whole cluster to tank for settling overnight. After a tight racking, the juice was fermented cool to preserve the fruit aromas of tropical fruit salad complementing the freshly rubbed sage and thyme herbality.

WINEMAKING

After a brief time on fluffy lees, the wine was protein and cold stabilised, gently filtered without harsh fining agents, before bottling.

- Colour:** Bright flax gold
- Aroma:** Freshly rubbed herbs, tropical fruit salad of pineapple, mango, passionfruit dominate the palate.
- Palate:** The acid backbone of the Te Muna Valley is layered upon, complementing the mid palate richness from the time on fluffy lees. This Sauvignon Blanc has a powerful length, making it perfect for oysters on the deck, overlooking the ocean.
- Variety & clones:** Sauvignon blanc from the Mass Selection clone
- Harvest date:** 1st - 3rd of March
- Harvest analysis:** Brix: 21-23.3°Br pH: 2.90-3.16 TA: 7.45-9.42
- Wine analysis:** Alcohol: 13.5% pH: 2.97 TA: 8.18 RS: <3g/L
- Bottling date:** 9th December 2020
- Allergens:** Sulphur: the wine is vegetarian and vegan friendly

