



BUTTERWORTH

Pinot Noir 2018

VITICULTURE

The vines were hand pruned, hand trained, and hand tended on two cane vertical shoot positioning trellis system on Butterworth Estate's Julicher Vineyard on the renowned Te Muna Road in Martinborough, Wairarapa. The grapes were hand harvested from 6 different clones, the picks were coordinated with the differing ripening times.

WINEMAKING

The grapes were destemmed, then gently fermented and macerated in up to 2.2T lots for at least 20 to 25 days. The fermenters were drained and pressed to French oak barriques, with topping occurring every week with the wines on full ferment yeast lees. The barrels were selected and combined for a rest period. A light filtration before bottling ensures the stability of the wine.

Colour:	Rich ruby red.
Aroma:	Lifted aromatic rose petal, wild raspberry and blackberry, cinnamon and nutmeg spice jump from the glass with lavender and earthiness following.
Palate:	The palate is spicy, with great length. The Te Muna Road minerality drives through the middle of the palate, showcasing the delicate ripe gypsum tannins that were gently extracted from the skins during ferment.
Harvest date:	16th to 27th March, 2018
Harvest analysis:	Brix: 21.0-23.3°Br pH: 3.30-3.64 TA: 6.45-8.55g/L
Wine analysis:	Alcohol: 13.5% pH: 3.64 TA: 5.78 g/L RS: <1g/L
Bottling date:	22nd December, 2020
Allergens:	Sulphur – the wine is vegetarian and vegan friendly.

