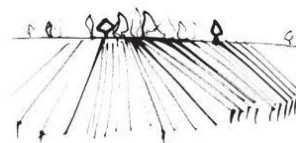


99 ROWS TE MUNA MARTINBOROUGH PINOT NOIR 2018

99
ROWS



"A wine that typifies Te Muna Road. From our single vineyard, Dense, brooding, a food wine – game; pork; venison; duck – this wine typifies the New Zealand lifestyle of hunting and foraging. An everyday drinking wine, this is made to enjoy with friends, food and laughter." (winemaker Martin Bell)

Butterworth Estate (formally Julicher) is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavours. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.

Terroir: The soils of Te Muna Terraces are deep, free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension of Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

Viticulture: This wine is a blend of different Pinot Noir clones sourced from different blocks in our vineyard on Te Muna Road. The vines are tended and picked by hand and are sustainably grown. The 2018 growing season was a solid year with positive diurnal temperature variation and low rainfall, resulting in fruit holding great acid and long hangtime on the vine.

Winemaking: The grapes were hand-harvested and de-stemmed into small open top vats for fermentation. The cap was treated with a punch down 2 times daily maximum during the peak of fermentation, with all grapes getting 20 days on skins. After fermentation finished, the wine was gently pressed into French oak barrels for maturation and underwent complete malolactic fermentation in the spring. The wine was racked off solids, blended, and filtered for clarity. No finings were added.

Colour: Dark Cherry red.

Aroma: Spicy oak and freshly plucked blueberry, raspberry, and cherry jump from the glass.

Palate: A complex, savoury, mouth filling softness with spicy cherries, plums and sweet berries come to the fore. The tannins are fine boned, yet persistent, combining with the oyster shell acidity.

Variety, clones & composition: Pinot Noir clones 5, 6, 114, 115, 667, 777 & Abel from the Julicher home block.

Harvest date: 16th March to 27th March 2018

Harvest analysis:

Brix 21.5-23.6 pH 3.30-3.61 TA 6.45-8.55 g/L

Wine analysis:

Alc. 13.5 % pH 3.59 TA 5.70 g/L
Residual sugar <1 g/L

Oak Maturation: 10 months in French oak

Bottling date: 12th March 2020

Allergens: Contains sulphites.



Vegan and Vegetarian Friendly

BUTTERWORTH

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