

99 ROWS TE MUNA MARTINBOROUGH PINOT NOIR 2017

"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 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 in Te Muna Road. The vines are tended by hand and are sustainably grown.

Winemaking: The grapes were hand-harvested and de-stemmed into small open top vats for fermentation. The must receive a 4 to 5 day cool pre-fermentation maceration before the fermentation began. The cap was treated with a punch down 3 times daily during the peak of fermentation. After fermentation finished, the wine was pressed into new and old French oak barrels for maturation and underwent complete malolactic fermentation in the spring. The wine was racked off lees, blended, and filtered for clarity.

Colour: Dark Cherry red.

Aroma: Toasty oak and fresh wild blackberry fruit are lifted in the glass, with a lingering intensity.

Palate: A complex, savoury, mouth filling, and soft wine with spicy cherries, plums and sweet berries. The tannins are fine boned, yet persistent.

Variety, clones & composition: Pinot Noir clones 5, 6, 114, 115, 667, 777 & Abel

Harvest date: 3 April to 25 April 2016

Harvest analysis:

Brix 20.5-22.5 pH 3.35-3.50 TA 7.6-10.1 g/L

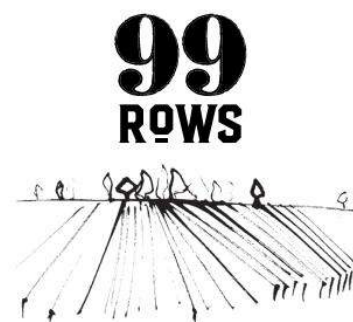
Wine analysis:

Alc. 12.5 % pH 3.14 TA 6.15 g/L
Residual sugar 3.2 g/L

Oak Maturation: 10 months in 20% new French oak

Bottling date: 20 March 2018

Allergens: Contains sulphites



BUTTERWORTH

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