



## BUTTERWORTH

### Butterworth Te Muna Estate Sauvignon Blanc 2022

**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 sourced from Butterworth Estate's Julicher Te Muna Vineyard, six kilometres from the Martinborough township. The vines are tended by hand and are sustainably grown on a two cane Vertical Shoot Positioning trellis system. Due to frost pressure and very free draining soils, the vines are naturally low cropping, which leads to naturally high-quality fruit with a long ripening time. 2022 was a challenging year following a good flowering, with the vineyard team working hard to reduce pressure from the weather. The bunches were free of disease, with a perfect flavour profile for oak maturation.

**Winemaking:** The grapes were hand harvested, whole bunch pressed to a settling tank, before being racked to mature French Oak barrel for fermenting. Once dry, the wine was sulphured and left on gross ferment lees for eighteen months without stirring for mouthfeel, while preserving varietal purity. The wine was transferred lees and all to a tank at the end of the eighteen months for another month of contact. The wine received no fining, and only a light filtration before bottling.

**Colour:** Bright light golden hue.

**Aroma:** Pineapple, sage, basil, and grapefruit pith are primarily evident, with a background of cedar. The nose has savoury mineral elements adding to the complexity.

**Palate:** The 20 months on gross lees has given the wine a rich mid-palate oiliness, with the Te Muna acidity pulling the length further with a hint of herbal phenolic grip.

#### Harvest Analysis

Harvest date	3 <sup>rd</sup> and 4 <sup>th</sup> March, 2022	
Brix 22.0	pH 3.08	TA 8.63 g/L

#### Wine analysis:

Alc. 13.0 %	pH 3.18	TA 7.73 g/L
Residual sugar	<3 g/L	

**Oak Maturation:** 100% in older French Oak barrels.

**Bottling date:** 15<sup>th</sup> November, 2023

**Allergens:** Contains Sulphites. Vegan & vegetarian friendly.

BUTTERWORTH ESTATE MARTINBOROUGH  
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