



BUTTERWORTH

Tactician Te Muna Pinot Noir 2020

THE STORY

With over 20 years of vine age and a reputation of producing world class, multi award winning Pinot Noir, Chardonnay and terroir driven expressions of Sauvignon Blanc, Riesling and a summertime favourite Regatta Rosé. The special site had always shown the potential to produce true icon wines. Drawing on the Butterworth's winemaking and sailing heritage, the J Class Collection of wines was developed as the 'icon range' that presents the absolute best wines produced only in the very best years from the family's Te Muna Single Vineyard. An icon was born.

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 summers and low rainfall providing the optimum long ripening conditions for grapes.

VITICULTURE

2020 was a golden year: Warm dry days, cool nights meant diurnal temperature variation was perfect for growing the perfect fruit. The frost season and a slight rain over flowering lead to natural attrition of the bunches in the vines, otherwise the year was very dry leading to the vines shutting down for longer ripening time. The hand harvested fruit was sourced from two adjacent clones in our premium Ranger block, on the edge of a 35m high Escarpment.

WINEMAKING

The fruit was placed into 2.2-ton fermenters, and hand plunged once daily, with a maximum ferment temperature of 32°C. The wine spent 25 days on skins, before being drained and pressed to oak barrels with a proprietary press cut system. The wine spent 16 months in oak, before the first racking. No fining agents were added, and the wine received a light filtration before bottling.

Varietals:	40% Clone Abel, 60% Dijon 115.
Colour:	Deep garnet, purple hue.
Aroma:	Dark-fleshed fruit, rose blossom and the hint of vanilla and cigar box meld together for an aromatically complex nose.
Palate:	Weight and flesh are the identifiers, the ability to cut through the fragrance of cigars. The 16 months on oak has tempered the tannins to match the Te Muna iron bar of acidity.
Harvest date:	27th March and 2nd April 2020.
Harvest analysis:	Brix: 23.5-24.1°Br pH: 3.45-3.52 TA: 8.40-9.45 g/L
Wine analysis:	Alcohol: 14.5% pH: 3.67 TA: 5.80 g/L RS: <1g/L
Oak Maturation:	30% new French oak, 100% oak barrel matured
Bottling date:	8th June 2022
Allergens:	Contains Sulphites. Vegan and vegetarian friendly.

