



BUTTERWORTH

Sauvignon Blanc 2019

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 a specific area of physiologically ripe grapes very late in the season.

WINEMAKING

Once in the winery, the berries were whole cluster pressed into a tank overnight, before being racked into older French Oak to be fermented through to dryness. The wine sat on gross lees for 11 months, without stirring or malolactic fermentation to preserve fruit integrity. After blending, the wine sat on light lees, before a gentle bentonite fining followed by a light filtration for bottling.

- Colour:** A rich golden hue.
- Aroma:** Grapefruit pith, freshly cut pineapple, crushed herb jump from the glass, accented by exotic cardamom from the mortar and pestle.
- Palate:** The Te Muna Valley acidity is evident immediately, followed by the combination of mouth filling richness from the time on lees and the phenolic edge providing length to the wine.
- Harvest date:** 31st March, 2019
- Harvest analysis:** Brix: 23.3°Br pH: 2.87 TA: 8.98 g/L
- Wine analysis:** Alcohol: 13.5% pH: 2.94 TA: 8.78 g/L RS: <3g/L
- Bottling date:** 22nd December, 2020
- Allergens:** Sulphur – the wine is vegetarian and vegan friendly.

