



BUTTERWORTH
LAYLINE

Martinborough Pinot Gris 2021

TERROIR

The soils of the Martinborough Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate 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 the Martinborough Terraces, near the beating heart of the Martinborough township. The vines are tended by hand and are sustainably grown.

WINEMAKING

The grapes were hand-harvested, then pressed and left to settle overnight. The juice was fermented cool in mature oak, meaning long slow conversion of flavours. The ferment was stopped at 5g/L residual sugar to ensure mouthfeel, the racked off heavy lees to preserve the purity of the fruit. The wine was stabilised and gently filtered for clarity.

COLOUR

Bright yellow green hue.

AROMA

Lifted Jasmine and fresh pear leap from the glass. Earthy honeyed tones lie below the florals, intermingled with freshly crushed vanilla pod.

PALATE

Honeyed and rich on the palate, in contrast with the apparent dryness of the wine. The hint of phenolic edge drives the palate length. A pure example of an ubiquitously enjoyed wine.

WINE ANALYSIS

Alc. 12.5 %	pH 3.93	TA 4.55 g/L
Residual sugar	~5 g/L	

Oak Maturation: Fermented in 10 year old 228L French Barriques

Bottling date: 9th March, 2022

Allergens: Contains sulphites
Vegan and Vegetarian Friendly



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