



BUTTERWORTH

Butterworth Te Muna Estate Dry Riesling 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 two cane Vertical Shoot Positioning trellis system. 2022 was a year of exceptional growth, so vigour was managed in the vine, giving plenty of horse power to sweeten the grapes below.

Winemaking: The grapes were hand-harvested, then whole bunch pressed straight to stainless steel vessels before overnight settling. After racking, the juice was fermented for 14 days at 14°C and stopped once balance with the RS had been achieved. A short amount of time on light fluffy lees gave the wine a fullness in the mid palate, however the stainless steel preserved the fruit purity. The wine received no fining, and only a light filtration before bottling.

Colour: Pale green gold hue.

Aroma: Lime zest and lemon juice explode from the glass, with hints of Granny Smith apple. Savoury, spice notes undertone the distinctive Riesling nose.

Palate: With a pure and linear entry, the surprise of the fullness of the mid palate is only surpassed by the length and cleanliness of the finish. A phenolic persistence ensures this wine lingers for minutes, making this a salivating experience.

Harvest Analysis

Harvest date 26th March, 2022

Brix 19.6 pH 2.98 TA 8.89 g/L

Wine Analysis:

Alc. 10.5 % pH 3.01 TA 8.70 g/L

Residual sugar ~6 g/L

Oak Maturation: 0%

Bottling date: 6th July, 2022

Allergens: Contains Sulphites. Vegan & vegetarian friendly.

