



BUTTERWORTH  
LAYLINE

## *Pinot Noir 2017*

### TERRIOR

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 a blend of different Pinot Noir clones sourced from different blocks in our vineyard in Te Muna Road. The vines are tended by hand and are sustainably grown.

### WINEMAKING

The grapes were hand-harvested and de-stemmed into small open top vats for fermentation. The must receive a four to five day cool pre-fermentation maceration before the fermentation began. The cap was treated with a punch down one to two times daily during the peak of fermentation. After fermentation finished, the wine was pressed into aged French oak barrels for maturation and underwent complete malolactic fermentation in the spring. The wine was racked off lees, blended, and filtered for clarity.

<b>Colour:</b>	Dark cherry red.
<b>Aroma:</b>	Toasty oak and fresh wild blackberry fruit are lifted in the glass, with a lingering intensity.
<b>Palate:</b>	A complex, savoury, mouth filling, and soft wine with spicy cherries, plums and sweet berries. The tannins are fine boned, yet persistent.
<b>Variety &amp; clones:</b>	Pinot Noir clones 5, 6, 114, 115, 667, 777 & Abel
<b>Harvest date:</b>	1st - 19th of April 2017
<b>Harvest analysis:</b>	Brix: 20.5-22.5°Br pH: 3.35-3.50 TA: 7.6-10.1
<b>Wine analysis:</b>	Alcohol: 12.5% pH: 3.72 TA: 5.32 RS: >1g/L
<b>Oak Maturation:</b>	10 months in 25% new French oak
<b>Bottling date:</b>	10th January 2019
<b>Allergens:</b>	Contains sulphites.

