

THORNBURY



PINOT GRIS

2015

HOME GROWN

Fruit for this wine was sourced from the Waipara region. Not far from the sea and sheltered from the mountains to the west, this region has warm days and cool nights resulting in wines with intense ripe flavours while retaining good natural acidity.

There are a plethora of great things to do near Waipara. Visit the seaside township of Kaikoura and go whale watching or maybe relax and unwind in luxury at Hanmer Springs Thermal Pools and Spa. In Hanmer you can soak in the thermal pools set in a stunning natural environment or enjoy being pampered with a massage.

GRAPE TO BOTTLE

The fruit was harvested late March at optimum ripeness then lightly pressed to tank. Cultured yeast strains, cool fermentation techniques in tank and a small percentage of natural fermentation in barrel have helped preserve this wine's natural fruit flavours. Some residual sugar was left to provide balance in the final blend. Post fermentation, the wine was left on yeast lees with occasional lees stirring to help build the desired texture and richness on the palate. Gentle fining and careful filtration followed before bottling.

SIMON SAYS...

The wine displays lovely delicate floral Pinot Gris characters of fresh citrus, white pear and hints of lychee and spice. The palate is textured and mouth filling finishing with excellent freshness. Best enjoyed young.

IDEAL DRINKING

Enjoy now and over the next two years.

THE NITTY GRITTY

Region: Waipara
Varieties: 100% Pinot Gris
Alcohol: 13.0%
pH: 3.44
Total acidity: 6.12g/L
Residual sugar: 5.7g/L
Barcode: 941441660005



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