

PINOT NOIR

2012

THORNBURY

THE AWARDS CABINET

Gold – New Zealand International Wine Show 2013 (NZ)

HOME GROWN

The dry, silty slopes of the Bannockburn Valley are located just 9km outside of Cromwell. Dry, hot summers and cool nights produce low yielding vines, ideal for development of intense flavour and tannins.

If you're visiting Central Otago the Cromwell area is a great place to explore. There's spectacular scenery, charming historic buildings from the gold rush days and world class wineries where you can sample the more modern liquid "gold".

GRAPE TO BOTTLE

Hand harvested and de-stemmed to enhance the natural fruit characters of the Bannockburn Valley. The must underwent five to seven days "cold soak" to maximise colour pickup and tannin stability. It was then warmed and fermented for a total of 18 days on skins with temperatures peaking at 30-32°C to achieve the desired extraction and flavour profile. After pressing, the wine was rested in 32% new French oak barriques until spring when malolactic fermentation occurred. The wine matured in barrel for 10 months before being blended, lightly fined and filtered to bottle.

SIMON SAYS...

The 2012 is a deeply coloured and concentrated wine. Perfumed cherry aromatics give way to hints of earth and wild herbs, as well as some dark coffee notes adding complexity to the bouquet. The wine displays a delicate and silky palate with textured tannin.

IDEAL DRINKING

Enjoy upon release until 2016.

THE NITTY GRITTY

Region: Central Otago (Bannockburn Valley)

Varieties: 100% Pinot Noir

Alcohol: 13.5%

pH: 3.78

Maturation: 10 months in French oak (32% new)

Total acidity: 5.90g/L

Residual sugar: Dry

12% Whole Bunch Fermentation

Clones 5, 6 115, 777, 667

Barcode: 9414416201165



www.thornbury.co.nz

