

PINOT NOIR

2014

THORNBURY

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 average of 20 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 22% new French oak barriques until spring when malolactic fermentation occurred. The wine matured in barrel for 11 months before being blended, lightly fined and filtered to bottle.

SIMON SAYS...

The 2014 is an instantly appealing wine. Perfumed, rich and silky, with hints of spice and wild herbs, as well as some dark cherry notes add complexity to the bouquet. The wine displays a delicate and silky palate with textured tannin.

IDEAL DRINKING

Enjoy upon release until 2018.

THE NITTY GRITTY

Region: Central Otago (Bannockburn Valley)

Varieties: 100% Pinot Noir

Alcohol: 13.5%

pH: 3.65

Maturation: 11 months in French oak (22% new)

Total acidity: 5.45g/L

Residual sugar: Dry

Natural "wild" Fermentation 58%, inoculated yeast 42%

12% Whole Bunch Fermentation

Clones 115, 777, 667, 5, 6

Barcode: 9414416201165

May contain traces of milk and/or egg products.
Contains sulphites. Suitable for gluten free diets.



www.thornbury.co.nz

