

THORNBURY



PINOT NOIR

2015

THE VINEYARD

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".

THE WINE

Hand harvested and de-stemmed to enhance the natural fruit characters of the Bannockburn Valley. The must underwent five 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 24% 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 2015 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.

AWARD CABINET

Elite Gold - Air New Zealand Wine Awards 2016
Gold - New World Wine Awards 2016

IDEAL DRINKING

Now and until 2020

THE NITTY GRITTY

Region: Central Otago
Varieties: 100% Pinot Noir
Alcohol: 13.5%
pH: 3.64
Total acidity: 5.18
Residual sugar: 0.92g/L
Barcode:



www.thornbury.co.nz

