

CHARDONNAY

— 2016 —

THORNBURY



THE VINEYARD

The fruit for this wine is a blend from Thornbury's vineyards in Gisborne's Patutahi and Manutuke regions. The typical clay loam soils of the Gisborne area provide free drainage and optimal conditions for ripening Chardonnay. Managed similarly, these vineyards are cane pruned, shoot thinned and leaf plucked to ensure flavour development and healthy fruit.

When visiting Gisborne, a stop at one of the renowned beaches is a must. Wainui Beach is only six kilometres from central Gisborne and is just the place for a walk, swim, body surf, boogie board or surf. The region also has a rich history: Kaiti Beach near the city was where Europeans first arrived in New Zealand.

THE WINE

The grapes from the individual vineyards were picked at optimum ripeness. The juice was lightly pressed and run to tank and barrel for fermentation, a small percentage being new barrels. Matured for 10 months in barrel before blending, the wine was regularly lees-stirred in barrel and tank to provide texture and mouthfeel.

SIMON SAYS . . .

This Chardonnay displays characteristics of ripe melon, fig and tropical fruit notes derived from the unique growing conditions of the Gisborne region. A creamy and textural wine, it shows both harmony and elegance. It will reward further cellaring.

IDEAL DRINKING

Drink upon release or cellar until around 2019.

THE NITTY GRITTY

Region: Gisborne
Varieties: 100% Chardonnay
Alcohol: 13.0%
pH: 3.75
Total acidity: 4.86g/L
Residual sugar: 0.24g/L
Barcode:



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