

MERLOT

— 2015 —

THORNBURY



THE VINEYARD

We are incredibly fortunate to be able to source our Merlot fruit from the Omahu Gravels Vineyard, located on SH50 off Gimblett Road in the heart of Hawkes Bay's premium red wine growing region. With its stony soils and sun-drenched conditions, there is simply no better place to grow Merlot in this fine country.

Hawkes Bay is New Zealand's second largest wine region – and it's not called "Wine Country" for nothing. Home to many of the nation's oldest and most prestigious wineries, it's the perfect place to take a tour around the wine trail, stock up on treats at the Farmers' Markets, climb Te Mata Peak or relax with a round of golf cliff-side at Cape Kidnappers

THE WINE

When our winemaker Simon decided the grapes were perfectly ripe, it was action stations! The fruit was expertly harvested off the vines, predominantly from our Omahu Vineyard off the Gimblett Gravels. A de-stemming machine gently separated the berries from the stalks and the fruit was then gently crushed and popped into red fermenters. It was pulsed four times daily on skins ensuring good flavour, colour and tannin extraction. Around springtime the acid levels in the wine started to soften via malolactic fermentation. The wine was then left to rest quietly on a combination of French and USA oak staves for 10 months before bottling.

SIMON SAYS . . .

This Merlot is full of red fruit aromatics, seasoned by sweet, smoky oak and warm, fleshy chocolate and blackberry flavours in the mouth. It's a full, sweet fruited wine with silky fine grained tannins which makes it a perfect food wine that'll definitely win friends.

IDEAL DRINKING

Enjoy now and over the next few years

THE NITTY GRITTY

Region: Hawkes Bay
Varieties: 100% Merlot
Alcohol: 13.0%
pH: 3.48
Total acidity: 5.60
Residual sugar: Dry
Barcode:



www.thornbury.co.nz

