

# THORNBURY



## PINOT GRIS

— 2017 —

### THE VINEYARD

Fruit for this wine was sourced from the Waiata Vineyard located in the Waipara winegrowing region. Not far from the sea and sheltered from the mountains to the west, this region has warm days and cool nights resulting in wines with intense ripe flavours while retaining good natural acidity.

### THE WINE

The fruit was harvested mid-April at optimum ripeness then lightly pressed to tank. Cultured yeast strains and cool fermentation techniques in tank have helped preserve this wine's natural fruit flavours. Some residual sugar was left to balance the final blend. Post fermentation, the wine was left on yeast lees with occasional lees stirring to help build the desired texture and richness on the palate. Gentle fining and careful filtration followed before bottling.

### SIMON SAYS . . .

The wine displays lovely delicate floral Pinot Gris characters of fresh citrus, white pear and hints of honeysuckle and spice. The palate is textured and mouth-filling finishing with an excellent richness. Best enjoyed young.

### IDEAL DRINKING

Enjoy now and over the next two years.

### THE NITTY GRITTY

Region: Waipara  
Varieties: Pinot Gris  
Alcohol: 12.0%  
pH: 3.44  
Total acidity: 5.88g/L  
Residual sugar: 13.6g/L



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