



Tinpot Hut 2013 Marlborough Chardonnay

WINEMAKER

Fiona Turner

COLOUR

Pale Straw

AROMA

A bright floral nose with aromatics of ripe stonefruit and hazelnut.

PALATE

A tightly structured elegant palate integrating subtle oak characters, toasted hazelnuts and ripe white peach and nectarine.

CELLARING AND FOOD PAIRING

Perfect for enjoying now the structure and weight of this wine will gain complexity for the next 4 years. Enjoy with oily seafood such as salmon and tuna or, alternatively, roasted pork and duck.

VINTAGE

The 2013 growing season was characterised by a long warm and dry summer with moderate fruit yields and intense flavours.

VINIFICATION

The grapes for this wine were grown in the Rapaura and Omaka Valley sub regions of the Wairua Valley. Careful vineyard management during the growing season ensured the grapes were kept in balance to allow even and optimal ripening. Once the flavours of the grapes reached their peak, select parcels were harvested by hand and machine during late March and early April. Juice was pressed straight to a mixture of new and older French oak for fermentation. 30% of the resulting blend underwent malolactic fermentation and the wine was aged on lees with stirring for 10 months prior to bottling to enhance texture and mouthfeel.

WINE ANALYSIS

Alcohol 13.0% | TA 7.0 g/L | pH 3.51 | RS 2.2 g/L

SUSTAINABILITY



Tinpot Hut is proud to display the Sustainable Winegrowing logo on all our wines - practices that protect the environment while efficiently and economically producing premium grapes and wine.

ACCOLADES

4.5 Stars/90 points, Wine Orbit, June 2015
4 Stars, Winestate Magazine, May 2015
4 Stars, Raymond Chan Wine Reviews, June 2015

