Tinpot Hut 2013 Marlborough Late Harvest Riesling

WINEMAKER	Fiona Turner
COLOUR	Pale straw
AROMA	Enticing aromas of mandarin and ripe apricot mingle with underlying hints of spice and sweetly aromatic honey.
PALATE	A medium-bodied and textural late harvest wine which shows flavours of ripe apricot and citrus notes such as mandarin and orange peel – the more intense versions of flavours often found in Riesling grown in the Blind River sub-region of Marlborough. This wine has beautifully ripe fruit flavours with touches of subtle spice which play on the palate. The finish is both succulent and lingering.
CELLARING AND FOOD PAIRING	Perfect for drinking immediately, this Late Harvest Riesling will be at its best over the next 3-5 years. Enjoy with firm cheeses, fresh fruit and nuts or lemon scented desserts.
VINTAGE	The 2013 growing season was characterised by a long warm and dry summer with moderate fruit yields and intense flavours.
VINIFICATION	After a perfect growing season, a late rain at exactly the right time allowed the growth of textbook botrytis – the natural fungus which causes the fruit to concentrate and intensify. All of the fruit for this wine was sourced from Blind River sub-region of the Awatere Valley. Harvested by hand at optimum maturity the fruit was transported to the winery to be macerated overnight. Once pressed the juice was settled for 3 days then cool fermented in stainless steel using an aromatic yeast to help tease out the delicate flavours, and to retain the fresh fruit characteristics and underlying spicy notes. After fermentation, the wine was chilled and settled on lees for 3 weeks before being prepared for bottling under a screw-cap closure.
WINE ANALYSIS	Alcohol 12.7%	TA 7.1 g/L	pH3.58	RS 69 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.