



Tinpot Hut 2013 Turner Vineyard Marlborough Riesling

WINEMAKER	Fiona Turner
COLOUR	Pale straw
AROMA	Fresh citrus aromatics of sweet lime and mandarin mingle with subtle floral notes.
PALATE	A light bodied fresh and appealing palate displaying flavours of lime and grapefruit with a distinct mineral finish so reflective of the Blind River sub-region. Rounded and well balanced acidity with mineral notes lead to a long pleasing finish.
CELLARING AND FOOD PAIRING	Perfect for drinking immediately, this single vineyard Riesling will be at its best over the next 2-3 years. Ideal as an aperitif and also a great match for seafood, pork or with lightly spiced Thai or Chinese meals.
VINTAGE	The 2013 growing season was characterised by a long warm and dry summer with moderate fruit yields and intense flavours.
VINIFICATION	The fruit for this single vineyard wine was grown on the Turner home vineyard in the Blind River sub-region of the Awatere Valley. Low yielding vines were monitored closely and then hand-picked when the right balance of flavour and sugar ripeness was reached to produce this lower alcohol style of Riesling. The fruit was crushed and only the free run portion of the juice was retained. Specialty Riesling yeast was used for a long cool ferment. The resulting wine was then balanced and prepared for bottling under a screw cap closure so as to retain as much of the freshness and fruit character of the vineyard as possible.
WINE ANALYSIS	Alcohol 11.0% TA 8.3 g/L pH 3.10 RS 18.0 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.





TINPOT HUT