



Tinpot Hut 2015 Marlborough Sauvignon Blanc

WINEMAKER

Fiona Turner

COLOUR

Pale Straw

AROMA

Intense aromas of blackcurrant, crushed lemongrass and thyme mingle with passionfruit and melon highlights.

PALATE

A complex and elegant wine with classic characters of blackcurrant bud and fresh cut thyme. Underlying ripe fruit and mineral notes from the grapes grown in the Blind River sub region of Marlborough combine well with the more tropical notes of passionfruit and melon from the Wairau Valley vineyards. A stylish and pleasingly rich Marlborough Sauvignon Blanc with vibrant aromatics and a fine balance of acidity leading to a lingering finish.

CELLARING AND FOOD PAIRING

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next 1 to 2 years. Enjoy as an aperitif or pair with seafood, chicken and summer salads.

VINTAGE

The 2015 growing season was characterised by a dry spring and summer. Lower yields due to cooler weather during flowering have produced wonderful fruit intensity.

VINIFICATION

Fruit grown on Fiona's own Home Block vineyard was blended after fermentation with three select parcels of fruit from the Blind River sub region and Lower Wairau Valley. The fruit from each vineyard was independently monitored and harvested before being carefully pressed to ensure minimal skin contact to prevent juice deterioration. Once settled, the batches were cool fermented in stainless steel tanks using specific cultured yeasts to add complexity while retaining the fresh fruit characteristics from each of the individual vineyards. Shortly after blending the wine was prepared for bottling under a screw-cap closure.

WINE ANALYSIS

Alcohol 13.0% | TA 7.5 g/L | pH 3.31 | RS 3.2 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

New release

