



# Tinpot Hut 2015 McKee Vineyard Marlborough Grüner Veltliner

## WINEMAKER

Fiona Turner

## COLOUR

Pale straw

## AROMA

Delicate aromas of orange blossom, citrus and stonefruit blend with hints of sweet floral honeysuckle.

## PALATE

Grüner Veltliner is a very textural wine. Flavours of white peach mingle well with the subtle peppery spice notes. Mineral complexity, which is so reflective of the Blind River sub region, gives this wine a clean and crisp appeal. The balance of the fruit, acidity and phenolics work very well together and lead to a long dry finish.

## 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 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

The grapes for this single vineyard wine were grown by the McKee family in the Blind River sub-region of the Awatere 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 whole bunches were hand-picked to minimise phenolics from the skins. A press cut was made early and the free run juice was fermented in tank to retain fruit character and freshness.

## WINE ANALYSIS

Alcohol 13.5% | TA 5.4 g/L | pH 3.39 | RS 2.5 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

5 Stars/93 points, Wine Orbit, April 2016



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