



Tinpot Hut 2016 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 beautifully 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 2016 growing season was characterised by a dry spring and summer, with higher than average temperatures. Shoot thinning, bunch removal, & green thinning were used to bring the vines and yields into balance, producing fruit of exceptional character and 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 13.0% | TA 5.7 g/L | pH 3.11 | RS 3.6 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

Gold Medal, Royal Easter Show Wine Awards, February 2017



tinpot hut wines



@tinpothut

www.tinpothut.co.nz