



Tinpot Hut 2019 Turner Vineyard Marlborough Chardonnay

WINEMAKER

Fiona Turner

COLOUR

Pale Gold

AROMA

A bright rich nose with aromatics of ripe stonefruit, hazelnut, & subtle toasty oak characters.

PALATE

Tightly structured, this elegant palate integrates subtle oak characters, toasted hazelnuts and ripe white peach and nectarine.

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 2019 growing season was characterised by a volatile wet & cold spring flowering & early summer. The last significant rain for the summer fell on Xmas Day heralding one of the warmest and driest summers on record. This combination led to naturally lower yields and very low disease incidence. Fruit was clean, balanced and beautifully ripe, producing exceptional character and intensity in the resulting wines.

VINIFICATION

Low yielding vines were monitored closely and hand-picked when the right balance of flavour & sugar ripeness was reached to produce this elegant Chardonnay. The fruit was whole bunch pressed and only the free run portion of the juice was retained and sent to a combination of new & used French oak and allowed to undergo a spontaneous natural fermentation. After 10 months aging on yeast lees the resulting wine was carefully prepared for bottling.

WINE ANALYSIS

Alcohol 13.5% | TA 5.8 g/L | pH 3.37 | RS 3.3 g/L
Vegetarian friendly

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 December 2020 – not yet submitted for reviews or competitions

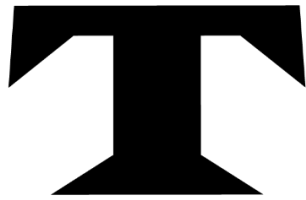


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