




Tinpot Hut 2013 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 2013 growing season was characterised by a long warm and dry summer with moderate fruit yields and intense flavours.
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 12.5% TA 5.9 g/L pH 3.39 RS 3.3 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	Silver Medal, Spiegelau International Wine Competition, July 2014 5 Stars/93 points, Wine Orbit, June 2014

