



Tinpot Hut 2016 Marlborough Pinot Gris

WINEMAKER

Fiona Turner

COLOUR

Pale Straw

AROMA

Fragrant aromas of spice, pear and stonefruit mix with underlying notes of brioche and freshly cut spring flowers.

PALATE

A medium bodied and textural wine which shows flavours of ripe pear and white peach, with a touch of spicy nutmeg. This wine has beautifully ripe fruit flavours and is silky with good palate weight. The finish is both succulent and lingering.

CELLARING AND FOOD PAIRING

Perfect for drinking immediately, this Pinot Gris will be at its best over the next 2 to 3 years. Match with Asian cuisine, a summer barbeque or winter roast chicken.

VINTAGE

The 2016 growing season was characterised by a dry, warm spring and summer. Intensely managed yields during flowering have produced wonderful fruit intensity.

VINIFICATION

The fruit for this wine was sourced from two vineyards; our Home Block in the Blind River sub-region of the Awatere Valley, and another select vineyard in the Omaka Valley. The fruit was carefully monitored during ripening so it could be harvested at optimum maturity in cool conditions. After harvest, the fruit was transported to the winery with haste for immediate pressing, with minimal skin contact to avoid juice deterioration. Once settled, the clear juice was cool fermented in stainless steel using an aromatic yeast to help tease out the delicate flavours, and to retain the fresh fruit characteristics and underlying spicy notes.

WINE ANALYSIS

Alcohol 12.5% | TA 5.1 g/L | pH 3.35 | RS 4.4 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

Elite Gold Medal Winner – Air New Zealand Wine Awards 2016



tinpot hut wines



@tinpothut

www.tinpothut.co.nz