

Tinpot Hut 2020 Marlborough Pinot Noir

WINFMAKER

Fiona Turner

COLOLIR

Ruby red with a purple hue

ΔΡΩΜΔ

Intense aromas of black cherry, blackberry & plum mingle with a hint of redcurrant. Savoury mushroom & toasty oak characters complete the attractive nose

ΡΔΙΔΤΕ

Classic black cherry notes dominate the palate & are supported by hints of bramble, reflecting the aromatics. Structurally the tannins are soft silky. Well-balanced acidity ensures good length & weight.

CELLARING AND FOOD PAIRING

Perfect for drinking after release, this Pinot Noir will be at its best over the next 3 to 5 years. Match with lamb, duck & venison dishes, or with firm cheeses

VINTAGE

The 2020 growing season was characterised by volatile spring temperatures resulting in lower than average crop yields. A classic warm & dry summer growing season ensued and continued into the autumn. Cool night-time temperatures returner and continued dry days produced fruit of exceptional intensity and balance.

VINIFICATION

Sourced from the home vineyard in Blind River, 3 clones of Pinot Noir were picked at optimum ripeness & carefully transported to the winery for de-stemming & chilling. Each vineyard parcel was kept separate in small open top fermenters & cold-soaked to extract maximum flavor & colour stability. Fermentation using native yeast strains began & the must was hand plunged up to 4 times daily & was pressed off to a mixture of new & used French oak & stainless-steel tanks. Each batch went through malolactic fermentation & was aged on lees before being blended, stabilised, lightly egg white fined & prepared for bottling.

WINE ANALYSIS

Alcohol 13.5% | TA 6.2 g/L | pH 3.56 | RS <1.0 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 & wine.

PINOT NOIR

ACCOLADES

93 Points, 5 Stars – Wine Orbit September 2022







