

Tinpot Hut 2019 Turner Vineyard Marlborough Riesling

WINEMAKER	Fiona Turner
COLOUR	Pale straw
AROMA	Fresh citrus aromatics of sweet lime and grapefruit mingle with subtle floral notes.
PALATE	A light bodied fresh and appealing palate displaying flavours of lime and grapefruit with a distinct mineral finish so reflective of the Blind River sub-region. Rounded and well-balanced acidity with mineral notes lead to a long pleasing finish.
CELLARING AND FOOD PAIRING	Perfect for drinking immediately, this single vineyard Riesling will be at its best over the next 2-5 years. Ideal as an aperitif and a great match for seafood, pork or with lightly spiced Thai or Chinese meals.
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 and sugar ripeness was reached to produce this lower alcohol style of Riesling. The fruit was crushed and only the free run portion of the juice was retained. Specialty Riesling yeast was used for a long cool ferment. The resulting wine was then balanced and prepared for bottling under a screw cap closure to retain as much of the freshness and fruit character of the vineyard as possible.
WINE ANALYSIS	Alcohol 9.5% TA 8.2 g/L pH 2.93 RS 27 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 – NZ Aromatic Wine Competition, October 2019
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