

Tinpot Hut 2021 Turner Vineyard Marlborough Riesling

WINEMAKER	Fiona Turner
COLOUR	Pale straw
AROMA	This wine shows nectarine notes, lime/lemon zest aromatics and crunchy apple and jasmine florals.
PALATE	This wine offers a great deal of elegance as well as impressive concentration and persistence, reflective of the Blind River sub-region. A stunning Riesling with focus and purity with the right balance of residual sweetness and racy acidity.
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	A long warm & dry growing season with moderate yields following a volatile Spring. Cooler towards the end with temperatures dropping off at night ensured fruit retained intensity and flavour. Continued dry and cool weather allowed picking at absolute optimal ripeness.
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 8.4 g/L pH 2.90 RS 33 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	95 pts, 5 Stars – Wine Orbit, October 2021
	SINE ORBI 93+/100

r tinpot hut wines 🕒 @tinpothut

