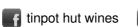


Tinpot Hut 2014 Marlborough Sauvignon Blanc

WINEMAKER	Fiona Turner	
COLOUR	Pale Straw	
AROMA	Intense aromas of blackcurrant, crushed lemongrass and thyme mingle with passionfruit and melon highlights.	
PALATE	A complex and elegant wine with classic characters of blackcurrant bud and fresh cut thyme. Underlying ripe fruit and mineral notes from the grapes grown in the Blind River sub region of Marlborough combine well with the more tropical notes of passionfruit and melon from the Wairau Valley vineyards. A stylish and pleasingly rich Marlborough Sauvignon Blanc with vibrant aromatics and a fine balance of acidity leading to a lingering finish.	
CELLARING AND FOOD PAIRING	Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next 1 to 2 years. Enjoy as an aperitif or pair with seafood, chicken and summer salads.	
VINTAGE	The 2014 growing season was characterised by an early dry spring followed by typical cool nights and warm days in late summer and into the early autumn. This allowed for full ripeness with wonderful fruit intensity.	THUT
VINIFICATION	Fruit grown on Fiona's own Home Block vineyard was blended after fermentation with three select parcels of fruit from the Blind River sub region and Lower Wairau Valley. The fruit from each vineyard was independently monitored and harvested before being carefully pressed to ensure minimal skin contact to prevent juice deterioration. Once settled, the batches were cool fermented in stainless steel tanks using specific cultured yeasts to add complexity while retaining the fresh fruit characteristics from each of the individual vineyards. Shortly after blending the wine was prepared for bottling under a screw-cap closure.	
WINE ANALYSIS	Alcohol 13.0% TA 7.3 g/L pH 3.38 RS 2.0 g/L	от н∪т
SUSTAINABILITY	g sustainable MARLE	014 OROUGH ON BLANC
ACCOLADES	Gold Medal, Spiegelau International Wine Competition, July 2015 Top Wine/5 Stars, Wine NZ Magazine Summer Tasting, December 2014 Silver Medal, San Francisco International Wine Competition, June 2015 4.5 Stars, Winestate Magazine, featuring March-April 2015 Issue	
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