



Tinpot Hut 2016 Marlborough Chardonnay

WINEMAKER

Fiona Turner

COLOUR

Pale Straw

AROMA

A bright floral nose with aromatics of ripe stonefruit and hazelnut.

PALATE

A tightly structured elegant palate integrating subtle oak characters, toasted hazelnuts and ripe white peach and nectarine.

CELLARING AND
FOOD PAIRING

Perfect for enjoying now the structure and weight of this wine will gain complexity for the next 4 years. Enjoy with oily seafood such as salmon and tuna or, alternatively, roasted pork and duck.

VINTAGE

The 2016 growing season was characterised by a long warm and very dry summer with moderate fruit yields and intense flavours.

VINIFICATION

The grapes for this wine were grown in the Rapaura and Omaka Valley sub regions of the Wairua Valley. Careful vineyard management during the growing season ensured the grapes were kept in balance to allow even and optimal ripening. Once the flavours of the grapes reached their peak, select parcels were harvested during late March and early April. Juice was pressed to a mixture of new and older French oak barrels for fermentation and the wine was aged on lees with stirring for 10 months prior to bottling to enhance texture and mouthfeel.

WINE ANALYSIS

Alcohol 13.0% | TA 6.25 g/L | pH 3.35 | RS 2.0 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 and wine.

ACCOLADES

4.5 Stars, 91 points – Wine Orbit, April 2018
Beautifully styled and composed, the delightfully fragrant bouquet shows white stone fruit, mango, lemon peel and vanilla characters. The palate delivers excellent fruit weight and roundness, enhanced by creamy mouthfeel and silky texture. The wine is elegant and refined, while offering plenty of delectable flavours.

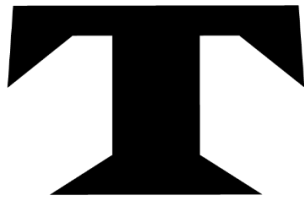


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