



Inspired by the farming origins of her own Home Block vineyard, winemaker Fiona Turner named her range of wines after a local Marlborough landmark, the historic Tinpot Hut mustering hut. Nestled between the Awatere and Wairau Valleys, the Tinpot Hut symbolises the history of agriculture in the region and reflects its evolution from a sheep farming heartland to one of the world's most dynamic wine regions.

WINEMAKER'S TASTING NOTES

2014 MARLBOROUGH PINOT GRIS



Winemaker: Fiona Turner

Colour: Pale straw

Aroma: Fragrant aromas of spice, pear and stonefruit mix with underlying notes of brioche and freshly cut spring flowers.

Palate: A medium bodied and textural wine which shows flavours of ripe pear and white peach, with a touch of spicy nutmeg – characters which are synonymous with Pinot Gris grown in the Blind River sub region of Marlborough. This wine has beautifully ripe fruit flavours and is silky with good palate weight. The finish is both succulent and lingering.

Cellaring and Food Pairing: Perfect for drinking immediately, this Pinot Gris will be at its best over the next 2 to 3 years. Match with Asian cuisine, a summer barbeque or winter roast chicken.

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.

Vinification: All of the fruit for this wine was sourced from two vineyards in the Blind River sub-region of the Awatere Valley. Each vineyard was carefully monitored during ripening so it could be harvested at optimum maturity in cool conditions. After harvest, the fruit was transported to the winery with haste for immediate pressing, with minimal skin contact to avoid juice deterioration. Once settled, the clear juice was cool fermented in stainless steel using an aromatic yeast to help tease out the delicate flavours, and to retain the fresh fruit characteristics and underlying spicy notes. The two parcels were then blended and prepared for bottling under a screw-cap closure.

Wine Analysis: Alcohol 13.0% | TA 5.8 g/L | pH 3.39 | RS 3.9 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:

Silver Medal, Royal Easter Show Wine Awards, February 2015
4 Stars, Raymond Chan Wine Reviews, December 2014



Tinpot-hut-wines



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