



Tinpot Hut 2013 Marlborough Pinot Noir

WINEMAKER	Fiona Turner
COLOUR	Ruby red with a purple hue
AROMA	Intense aromas of black cherry, blackberry and plum mingle with a hint of redcurrant. Savoury mushroom and toasty oak characters complete the attractive nose.
PALATE	Classic black cherry notes dominate the palate and are supported by hints of bramble, reflecting the aromatics. Structurally the tannins are soft and silky and well balanced acidity ensures good length and weight.
CELLARING AND FOOD PAIRING	Perfect for drinking after release, this Pinot Noir will be at its best over the next 3 to 4 years. Match with lamb, duck and venison dishes, and firm cheeses.
VINTAGE	The 2013 growing season was characterised by a long warm and dry summer with moderate fruit yields and intense flavours.
VINIFICATION	Sourced from well-tended, low yielding vineyards in the Omaka Valley and Blind River regions, the fruit was picked at optimum ripeness and carefully transported to the winery for de-stemming and chilling. Each vineyard was kept separate in small open top fermenters and cold-soaked to extract maximum flavor and colour stability. The wine was fermented using a mixture of selected yeast strains and hand plunged up to 6 times daily. After fermentation several batches were put to a mixture of new and older French oak barrels. The remaining batches were aged in stainless steel tanks to preserve the delicate fruit characters. Each batch went through malolactic fermentation and was aged on lees before being blended, stabilised, lightly egg white fined and prepared for bottling.
WINE ANALYSIS	Alcohol 13.0% TA 5.7 g/L pH 3.60 RS <1.0 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 Stars/88 points, Wine Orbit, April 2015

