



Tinpot Hut 2015 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 2015 growing season was characterised by a dry spring and summer. Lower yields due to cooler weather during flowering have produced wonderful fruit intensity.

VINIFICATION

Sourced from three well-tended, low yielding vineyards in the Blind River, Omaka, and Wairau sub-regions, the fruit was picked at optimum ripeness and carefully transported to the winery for destemming 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 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 6.3 g/L | pH 3.58 | RS 1.6 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

New Release



tinpot hut wines



@tinpothut

www.tinpothut.co.nz