



Tinpot Hut 2018 Marlborough Pinot Gris

WINEMAKER

Fiona Turner

COLOUR

Pale Straw

AROMA

Fragrant aromas of spice, pear and stone-fruit mix with underlying notes of brioche and freshly cut spring flowers.

PALATE

A light to medium bodied wine which shows flavours of fresh pear and white peach, with a touch of spicy nutmeg. This wine is well balanced and clean with good palate weight.

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 2018 growing season was characterised by a dry spring & early summer. Regular rainfall required rigorous canopy and crop management with additional shoot thinning, bunch removal, and green thinning to bring the vines and yields into balance, producing fruit of exceptional character and intensity.

VINIFICATION

The fruit for this wine was sourced from two vineyards; our Home Block in the Blind River sub-region of the Awatere Valley, and another select vineyard in the Omaka Valley. The fruit 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.

WINE ANALYSIS

Alcohol 13.0% | TA 5.7 g/L | pH 3.51 | RS 1.7 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

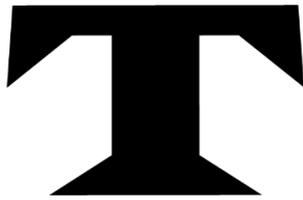


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