



Tinpot Hut 2016 Marlborough Rosé

WINEMAKER

Fiona Turner

COLOUR

Pale salmon pink.

AROMA

Fresh strawberries and cream with a hint of spice.

PALATE

A crisp, vibrant wine with flavours of strawberry, stonefruit and a touch of spice ending in a long refreshing finish.

CELLARING

Perfect for drinking immediately, enjoy chilled on a warm summer's day.

VINTAGE

The 2016 growing season was characterised by a dry spring & summer, and higher than average temperatures. Shoot thinning, bunch removal, & green thinning were used to bring the vines and yields into balance, producing fruit of exceptional character and intensity.

VINEYARD SOURCE

The Pinot Gris grapes for this wine were sourced from a single vineyard in the Blind River sub-region of the Awatere Valley – the Home Block. The Pinot Noir grapes were sourced from the Home Block and a select vineyard in the Omaka sub-region.

WINE ANALYSIS

Alcohol 12.5% | TA 5.6 g/L | pH 3.27 | RS 4.0 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

Silver Medal Winner – Air New Zealand Wine Awards 2017



tinpot hut wines



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