



Tinpot Hut 2024 Marlborough Sauvignon Blanc

WINEMAKER

Fiona Turner

AROMA

Intense aromas of grapefruit, crushed lemongrass and thyme mingle with passionfruit and melon highlights.

PALATE

A complex and elegant wine with classic characters of blackcurrant bud and fresh cut thyme. Underlying mineral notes from the grapes grown in the Blind River sub region of Marlborough combine well with the more tropical notes of grapefruit and melon from the Wairau Valley vineyards. A stylish and pleasingly rich Marlborough Sauvignon Blanc with vibrant aromatics and a fine balance of acidity leading to a lingering finish.

CELLARING AND FOOD PAIRING

Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next 1 to 3 years. Enjoy as an aperitif or pair with seafood, chicken and summer salads.

VINTAGE

The 2024 growing season was characterised by El Nino conditions. Localised spring frosts, cool periods over flowering and pollination, and a very dry summer, led to low yields across all varieties - quite similar to the 2020/21 grape growing season.

VINIFICATION

Fruit for this wine was sourced from the home vineyard at Blind River to the south of the Awatere Valley and from the coastal Lower Wairau sub region 30 minutes to the north. At 28m above sea level and only a mile from the Pacific Ocean, the home vineyard is cooled during the height of summer by afternoon onshore easterly winds. A rich loamy topsoil of around 500-750 mm overlays wind-blown clay loess here. In the Lower Wairau vineyards, the dominant feature is the very deep fertile silt loam soils laid down over thousands of years near the coast. All vines are trained on 3 & 4 cane VSP.

WINE ANALYSIS

Alcohol 13.0% | TA 7.3 g/L | pH 3.38 | RS 2.3 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

94 Points & 5 stars – Wine Orbit, November 2024

“It’s fabulously aromatic on the nose, showing passionfruit, feijoa, fresh fig and lime peel aromas. The palate is equally appealing with excellent vibrancy and juicy acidity.”

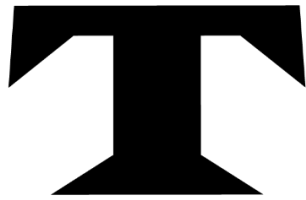


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