




Tinpot Hut 2017 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 2017 growing season presented some challenges with a major earthquake in November affecting trellising at the home block. Variable weather during the flowering period in Spring delivered moderate crop levels and a cool and windy Summer required a lot of canopy manipulation. This hard work rewarded us with good quality fruit showing classic flavours and balance as the early Autumn rains approached. Careful harvest decisions along with fast and flexible picking and good management in the winery have ensured an exciting spectrum of flavours in the harvested grapes.
VINEYARD SOURCE	This is a single vineyard Rose made with grapes grown on the Home Block vineyard in the Blind River sub-region of the Awatere Valley.
WINE ANALYSIS	Alcohol 13% TA 6.3 g/L pH 3.4 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 Wine





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