



Tinpot Hut 2017 Marlborough Pinot Gris

WINEMAKER

Fiona Turner

COLOUR

Pale Straw

AROMA

Fragrant aromas of spice, pear and stonefruit 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 barbecue or winter roast chicken.

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.

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 12.5% | TA 5.9 g/L | pH 3.25 | RS 2.2 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

4.5 Stars, 91 points – Wine Orbit, April 2018

Elegant, pristine and inviting, the bouquet shows fresh pear, nectarine and floral characters with a hint of citrus lift. The palate delivers juicy fruit intensity and smooth texture, leading to a lingering silky finish. It is bright and refreshing and offers fabulous drinking.



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