



PRODUCER

Tinpot Hut wines are made primarily from fruit grown on winemaker Fiona Turner's vineyard in Blind River. Fiona, who has worked with Matt Thomson for a number of years, supplements her own grapes with fruit from other growers in Marlborough. The tinpot hut that gave its name to Fiona's wines is an old mustering hut in the remote hills between the Wairau and Awatere Valleys. The huts were used as a base for musterers as they rounded up the sheep that had been in the hills from spring to autumn. The name links Marlborough's past as a sheep farming centre with its current state as one of the world's most dynamic wine regions.

VINEYARDS

Fruit for Tinpot Hut's Pinot Gris was sourced from Fiona's Home Block vineyard in the Blind River sub-region of the Awatere Valley. Careful monitoring takes place during ripening so the grapes can be harvested at optimum maturity in cool conditions.

VINTAGE

The 2023 growing season was characterised by La Nina conditions. Warm flowering conditions and regular rainfall during berry sizing meant rigorous canopy and yield management was crucial to the health of the vines. This close attention to detail created excellent balance and fruit with exceptional character.

VINIFICATION

After harvest, the fruit was quickly transported to the winery 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 bring out the delicate flavours and to retain the fresh fruit characteristics and underlying spicy notes.

TASTING NOTES

Pale straw yellow in colour, this wine boasts fragrant aromas of spice, pear and stone fruit, with underlying notes of brioche and freshly cut spring flowers. The well-rounded palate balances fresh pear, stone fruit and nutmeg with a vibrant acidity for a mouthwatering finish.

Grape Varieties	100% Pinot Gris
Winemaker	Fiona Turner
Closure	Screwcap
ABV	12.5%
Residual Sugar	4.7g/L
Acidity	6.2g/L
Wine pH	3.48
Notes	Vegetarian