

Tinpot Hut,
Marlborough Sauvignon Blanc 2024
Marlborough, New Zealand



TINPOT HUT



Grape Varieties	100% Sauvignon Blanc
Winemaker	Fiona Turner
Closure	Screwcap
ABV	13%
Residual Sugar	2.3g/L
Acidity	7.3g/L
Wine pH	3.38
Bottle Sizes	75cl
Notes	Sustainable

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 this wine was sourced from the home vineyard at Blind River in the Awatere Valley and from the coastal Lower Wairau sub region 30 minutes to the north. At an elevation of 28m 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 500-750mm 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 with vertical shoot positioning.

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. This created grapes that were beautifully concentrated with balanced acidity at harvest.

VINIFICATION

Fruit was machine harvested in the cool of the night and transported to the winery as quickly as possible. The grapes underwent gentle pressing to ensure minimal skin contact. The must was cold settled for 48 hours before being racked to stainless steel tanks for inoculation. Fermentation took place at cool temperatures to preserve freshness and aromatics in the wine.

TASTING NOTES

A pleasingly rich Marlborough Sauvignon Blanc with vibrant aromatics and a fine balance of acidity. Complex and elegant, the nose opens with classic characters of blackcurrant bud and freshly cut thyme. Underlying flint and saline nuances from the grapes grown in the Blind River sub-region combine well with the more tropical notes of passion fruit and melon from the Wairau Valley vineyards.