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| Grape Varieties | 100% Pinot Gris |
| Winemaker | Fiona Turner |
| Closure | Screwcap |
| ABV | 12.5% |
| Residual Sugar | 4.7g/L |
| Acidity | 6g/L |
| Wine pH | 3.33 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian |

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 2024 vintage was characterised by El Nino weather 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 growing season. These conditions produced bright, fresh wines with a delicate fruit profile.

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.