Tinpot Hut,

`Turner Vineyard` Marlborough Riesling 2024 Marlborough, New Zealand







| Grape Varieties | 100% Riesling |
|-----------------|---------------|
| Winemaker | Fiona Turner |
| Closure | Screwcap |
| ABV | 9% |
| Residual Sugar | 18.2g/L |
| Acidity | 8.3g/L |
| Wine pH | 3.01 |
| Bottle Sizes | 75cl |
| Notes | Sustainable |
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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 single vineyard wine is grown on the 16.5 hectare Turner Home Block vineyard in the Blind River sub-region of the Awatere Valley. The low-yielding vines are closely monitored and then harvested by hand when the right balance of flavour and sugar ripeness is reached, to produce this lower alcohol style of Riesling.

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

Upon arrival at the winery, the fruit was gently crushed with only the free-run portion of the juice contained. Specialty Riesling yeast was used for a long, cool ferment. After fermentation, the wine was bottled under screwcap to keep as much of the freshness and fruit character of the vineyard as possible.

TASTING NOTES

Pale straw in the glass with fresh aromas of mandarin, zingy lime and green apple underpinned by subtle jasmine notes. Light bodied, this wine is fresh and appealing, with a distinct mineral finish reflective of the Blind River sub region. There is a well-balanced acidity and mineral notes on the long finish.