

## 2020 Ti Point Marlborough Pinot Gris





Point wines were born of the passion and determination of ■ three generations of women to create elegant wines of layers and texture. Full-flavoured, supple and smooth, these are stylish wines to be shared with family, friends and food.

Vintage	Marlborough exp	perienced a classic cool climate growing season leading into the			
Summary	2020 harvest. A mild winter merged gently into an early spring, followed by a cooler start to summer. Our Pinot Gris lapped up the sunshine in the second half of the summer, which hit record temperatures, resulting in superb ripening conditions. Our diverse range of vineyards spread across several microclimates, ensured that we harvested each parcel of fruit at their best expression, with some great intensity seen in all varietals.				
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			Winemaker's	This concentrate	d Pinot Gris exhibits aromas of poached pears and baking spices
			Note	with hints of honeysuckle. It has a plush palate entry with a sumptuous texture,	
finishing with a light acidity and lingering flavours of poached pears.					
Vinification	Grapes were lightly pressed to stainless tanks for ferment with yeasts that capture				
	the full expression of Pinot Gris aromas. Gently handled and filtered before bottlin				
Technical	Variety:	Pinot Gris			
details	Region:	Marlborough			
	Food Match:	White meats, cheeses or as an aperitif			
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	Cellaring:	Up to 5 years			
	RS:	11.7 g/L			
	Alcohol:	14.0%			
	pH:	3.4			
	TA:	5.5 g/L			



