



TI POINT



2016 Ti Point Hawke's Bay Tess White Merlot



Ti 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 Summary | <p>Vintage 2016 was somewhat of a roller coaster ride, with erratic weather, cool early summer, a blistering February, and culminating in a very successful harvest. Whew! Despite dire predictions of an extreme El Nino weather pattern that would bring hot dry winds and drought, Hawke's Bay experienced a cool and variable spring and early summer, with growing degree days running behind average. February however came in hot and strong, with very hot and dry conditions that caught up the ripeness on all varieties. March and April were smooth sailing, with threats of rain not materialising to any significant degree.</p> <p>Overall another very successful vintage in Hawke's Bay, proving this regions performance as a world class region.</p> | | | | | | | | | | | | | | | | |
| Winemaker's Note | <p>Flavours of savoury dried herbs, and cranberry aromas with a hint of fresh mushroom. The wine is supple and silky on the palate with gentle red fruit flavours along with an intriguing hint of fresh lemon thyme.</p> <p>Drink and enjoy with friends and a mixed anti pasta platter.</p> | | | | | | | | | | | | | | | | |
| Vinification | <p><i>"Grape juice is clear the colour comes from the skins"</i>. Gentle, quick handling is the key to making our Tess White Merlot. The grapes are picked pre-dawn, while still cold, and immediately, gently pressed to limit colour uptake from the skins.</p> <p>Fermented at cool temperature in small stainless steel tanks we aim to capture the savoury notes of Merlot along with its fleshy red and stone fruit characters and soft texture.</p> | | | | | | | | | | | | | | | | |
| Technical details | <table><tr><td>Variety:</td><td>White Merlot</td></tr><tr><td>Region:</td><td>Hawke's Bay</td></tr><tr><td>Food Match:</td><td>Mushroom Risotto</td></tr><tr><td>Cellaring:</td><td>Drink now while young</td></tr><tr><td>RS:</td><td>7.8 g/L</td></tr><tr><td>Alcohol:</td><td>12.5 %</td></tr><tr><td>pH:</td><td>3.34</td></tr><tr><td>TA:</td><td>5.2 g/L</td></tr></table> | Variety: | White Merlot | Region: | Hawke's Bay | Food Match: | Mushroom Risotto | Cellaring: | Drink now while young | RS: | 7.8 g/L | Alcohol: | 12.5 % | pH: | 3.34 | TA: | 5.2 g/L |
| Variety: | White Merlot | | | | | | | | | | | | | | | | |
| Region: | Hawke's Bay | | | | | | | | | | | | | | | | |
| Food Match: | Mushroom Risotto | | | | | | | | | | | | | | | | |
| Cellaring: | Drink now while young | | | | | | | | | | | | | | | | |
| RS: | 7.8 g/L | | | | | | | | | | | | | | | | |
| Alcohol: | 12.5 % | | | | | | | | | | | | | | | | |
| pH: | 3.34 | | | | | | | | | | | | | | | | |
| TA: | 5.2 g/L | | | | | | | | | | | | | | | | |



TI POINT

Ti Point Vineyard
Ti Point Peninsula, Leigh
Matakana Coast
New Zealand

Ti Point wines are proudly distributed by
Sacred Hill Wine Co
sales@sacredhill.com
0800WINECO (946 326)