



TI POINT

2017 Ti Point Hawke's Bay Chardonnay



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.



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| Vintage Summary | The 2017 growing season was one of extremes. January was one of the driest on record with fine sunny days and our chardonnay grapes reaped the benefits from these excellent growing conditions. The harvest months of March and April were unusual in the volume of rain that fell between our normal, fine warm days. Picking date was the key to success and with our extensive experience of our vineyards and the region we were able to pick our grapes for this chardonnay at the optimal time. |
| Winemaker's Note | Lifted aromas of nectarine, peach and tangerine mingle with secondary complexity notes of nougat and brioche. The palate has ripe stone fruit with rock melon and ripe citrus peel length. There is a mealy richness with hints of toasty oak. Full bodied and creamy with excellent length, this is a well-balanced and rewarding Chardonnay. |
| Vinification | Whole berry pressed and only briefly settled to retain cloudy juice for ferment complexity. Fermented and matured with French oak for 6 months to provide depth, structure and complexity. Minimally handled to bottling. |
| Technical details | Variety: Chardonnay Region: Hawke's Bay Food Match: Smoked Salmon, spring lamb, roasted chicken Cellaring: 3 - 5 years RS: Dry Alcohol: 13.5 % pH: 3.27 TA: 5.95 g/L |



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