



TI POINT

## 2018 Ti Point Hawke's Bay Chardonnay



**T**i 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.

<b>Vintage Summary</b>	The 2018 season had the best possible start. The early growing period from December to February was hot and dry with even less rain than last vintage. In fact, January was one of the driest on record with fine, sunny days and our Chardonnay grapes lapped up the dry heat and excellent growing conditions.
<b>Winemaker's Note</b>	Lifted aromas of peach, vanilla and sweet citrus blossom fill the glass with hints of spicy oak providing a nutty complexity.  The palate has ripe stone fruit, hazelnut and citrus flavours. Rich and layered, this Chardonnay has a creamy texture accompanied by fresh acidity that gives a long, lingering aftertaste.
<b>Vinification</b>	Whole berry pressed and only briefly settled to retain cloudy juice for ferment complexity. Fermented and matured with French oak for 11 months to provide depth, structure and complexity. Minimally handled to bottling.
<b>Technical details</b>	Variety: Chardonnay Region: Hawke's Bay Food Match: Roast chicken, paella and creamy pasta dishes Cellaring: 3 – 5 years RS: Dry Alcohol: 13.5 % pH: 3.48 TA: 5.6 g/L



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