



TI POINT

2018 Ti Point Marlborough Sauvignon Blanc



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>Summer in Marlborough was a warm one, so we started picking fruit earlier than normal. We had one short rain event early on, but that was followed by more lovely warmth giving a real boost to flavour ripening over that time. Harvest is always busy in Marlborough but with our range of vineyards across a number of microclimates, we managed to capture vineyards, one by one, at their perfect flavour profile.</p> <p>Our Sauvignon Blanc lapped up the sunshine, resulting in wines with distinct richness and texture with above average aromatic intensity.</p>																
Winemaker's Note	<p>The wine shows a broad range of intense aromatics ranging from nettle through citrus blossom and zest with sweet tropical notes of passionfruit. The palate shows an immediate fruit sweetness that evolves into a lively vein of succulent acidity leaving flavours of tropical fruits.</p>																
Vinification	<p>The grapes were harvested in the cool conditions of the early morning and dawn. The juice was clarified quickly and fermented cool – all efforts to capture and maintain the powerful fruit aromas evident in this vibrant Sauvignon Blanc.</p>																
Technical details	<table><tr><td>Variety:</td><td>Sauvignon Blanc</td></tr><tr><td>Region:</td><td>Marlborough</td></tr><tr><td>Food Match:</td><td>Fresh fish, raw shellfish and creamy chicken dishes</td></tr><tr><td>Cellaring:</td><td>2 years</td></tr><tr><td>RS:</td><td>5.3 g/L</td></tr><tr><td>Alcohol:</td><td>12.5%</td></tr><tr><td>pH:</td><td>3.13</td></tr><tr><td>TA:</td><td>8.0 g/L</td></tr></table>	Variety:	Sauvignon Blanc	Region:	Marlborough	Food Match:	Fresh fish, raw shellfish and creamy chicken dishes	Cellaring:	2 years	RS:	5.3 g/L	Alcohol:	12.5%	pH:	3.13	TA:	8.0 g/L
Variety:	Sauvignon Blanc																
Region:	Marlborough																
Food Match:	Fresh fish, raw shellfish and creamy chicken dishes																
Cellaring:	2 years																
RS:	5.3 g/L																
Alcohol:	12.5%																
pH:	3.13																
TA:	8.0 g/L																



TI POINT

Ti Point Head Office
1472 Omahu Road
RD 5, Hastings 4175
New Zealand

Ti Point wines are proudly distributed by
Quench Collective Limited
sales@quenchcollective.co.nz
0800 946 326

