



TI POINT

2019 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 2019 season was ultimately one that winemakers loved. Fruit was in perfect condition across all Hawke's Bay varieties loaded with intensity. A combination of the long summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average. Our Chardonnay grapes were harvested in smaller picks over a number of days to enhance complexity. |
| Winemaker's Note | Aromas of white nectarine greet the nose, with orange zest and citrus blossom. Cashew, brioche and baking spices from French oak complement the fruit characters. In the mouth the wine flows seamlessly to a soft and lush finish. |
| Vinification | Gently pressed and only briefly settled to retain cloudy juice for ferment complexity. Fermented and matured with French oak for seven months to provide depth, structure and complexity. Minimally handled to bottling. |
| Technical details | Variety: Chardonnay Region: Hawke's Bay Food Match: Roast chicken, crispy pork belly and spring lamb Cellaring: 3 - 5 years RS: Dry Alcohol: 13.5 % pH: 3.63 TA: 6.0 g/L |



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