



TI POINT

2016 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>Spring was typical in Marlborough, which meant that our vineyard team had to spend many nights fighting off Jack Frost – all of these efforts were wholly successful. This flowed into summer, which remained warm and dry throughout, thus laying the foundation for a quality harvest. These warm and dry conditions also resulted in grape acid levels declining faster than normal in some of the sub-regions. Taking advantage of the varying terroir across our vineyard holdings in the sub-regions allowed us to capture great flavours and good acid balance.</p> <p>A rain event early in harvest didn't adversely affect grape health. The welcome rainfall did refresh the canopies and Viti team. These strong canopies combined with hot dry conditions ensured flavours were in the zone that we were targeting. Harvesting fruit on flavour with a careful eye on the maturity data certainly paid dividends with harvesting continuing until the end of April. Attentive viticulture and winemaking has provided us with many exceptionally good parcels of Sauvignon Blanc and the winemaker's task of blending was a pleasure indeed.</p>																
Winemaker's Note	<p>Cantaloupe melons are noted on the nose along with passionfruit, very ripe lemon, and sea spray (with fresh seaweed) characters. The wine has a lovely texture flowing well and finishing with pleasant minerality and sea salt flavours.</p>																
Vinification	<p>Grapes harvested in the cool of the night were gently pressed and the juice clarified quickly to retain the maximum aroma expression. Selected strains of yeast were added to fully capture the aromatic intensity of this vibrant Sauvignon Blanc. Ferment was undertaken at cool temperatures over several weeks before blending, light fining and filtration.</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>With fresh fish or shellfish, chicken</td></tr><tr><td>Cellaring:</td><td>Best within 2 years, but will develop</td></tr><tr><td>RS:</td><td>4.5 g/L</td></tr><tr><td>Alcohol:</td><td>12.5%</td></tr><tr><td>pH:</td><td>3.15</td></tr><tr><td>TA:</td><td>7.5 g/L</td></tr></table>	Variety:	Sauvignon Blanc	Region:	Marlborough	Food Match:	With fresh fish or shellfish, chicken	Cellaring:	Best within 2 years, but will develop	RS:	4.5 g/L	Alcohol:	12.5%	pH:	3.15	TA:	7.5 g/L
Variety:	Sauvignon Blanc																
Region:	Marlborough																
Food Match:	With fresh fish or shellfish, chicken																
Cellaring:	Best within 2 years, but will develop																
RS:	4.5 g/L																
Alcohol:	12.5%																
pH:	3.15																
TA:	7.5 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)