



TI POINT

2017 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>Vintage 2017 in Marlborough was set up by cooler flowering weather – this resulted in lighter crops than normal, and looser bunches (which eases disease pressure further down the track). The summer saw cooler and wetter growing patterns than normal, although night-time temperatures were more moderate than normal.</p> <p>So whilst there wasn't the diurnal temperature variation that Marlborough Sauvignon thrives on, the grapes reached flavour (and acid) ripeness displayed in the finished wines. Furthermore, the rain events across summer helped power-up the canopy, which had an effect of making the thiol production more intense.</p>
Winemaker's Note	<p>Passionfruit, grapefruit, and pawpaw aromas are supported by high notes of nettle and a mineral background. A lovely vibrant wine in the mouth – initial impact of weight and fleshiness flowing into a fresh acidity which carries the grapefruit flavours through perfectly.</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	<p>Variety: Sauvignon Blanc Region: Marlborough Food Match: Fresh fish, shellfish or a lightly spiced Thai Chicken Curry Cellaring: 1 – 3 years RS: 5.2 g/L Alcohol: 12.5% pH: 3.15 TA: 8.0 g/L</p>



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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

