



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.

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 stone fruits greet the nose, peach, white nectarine and citrus blossom. Hazelnut, brioche and baking spices from superb French oak barrels compliment the fruit characters. In the mouth the wine shows creamy poached pear with cinnamon and star anise and flows seamlessly to a soft and lush finish.
Vinification	Whole berry pressed and only briefly settled to retain cloudy juice for ferment complexity. Fermented and matured with French oak for 7 months to provide depth, structure and complexity. Minimally handled to bottling.
Technical details	Variety: Chardonnay Region: Hawke's Bay Food Match: White meats, seafood and creamy sauces Cellaring: 3 - 5 years RS: Dry Alcohol: 13.5 % pH: 3.76 TA: 5.3 g/L



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