



TI POINT



## 2020 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.

<b>Vintage Summary</b>	The Hawke's Bay 2020 growing season was a little warmer than average and quite a lot drier, with some fantastic sunshine late in the summer. Disease pressure was non-existent, and the fruit was in perfect condition across all varieties. This allowed us to pick the grapes when they were showing good natural acidity relative to their sugar and flavour ripeness. Perfect for all our wine styles.
<b>Winemaker's Note</b>	Aromas of ripe grapefruit and orange peel are accompanied by rockmelon, toasty oak and mineral ferment complexity. The palate has a delicious weighty impact, flowing well, and finishing with a nice lift of acid.
<b>Vinification</b>	Gently crushed and pressed and only briefly settled to retain cloudy juice for ferment complexity. Fermented and matured with French oak for 6 months to provide depth, structure and complexity.
<b>Technical details</b>	Variety: Chardonnay Region: Hawke's Bay Food Match: White meats Cellaring: 3 – 5 years RS: Dry Alcohol: 13.0% pH: 3.45 TA: 5.7 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

