



TI POINT

2020 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	Marlborough experienced a classic cool climate growing season leading into the 2020 harvest. A mild winter merged gently into an early spring, followed by a cooler start to summer. Our Sauvignon Blanc lapped up the sunshine in the second half of the summer, which hit record temperatures, resulting in superb ripening conditions. Our diverse range of vineyards spread across several microclimates, ensured that we harvested each parcel of fruit at their best expression, with some great intensity seen in all varieties.																
Winemaker's Note	Classic in style, this Sauvignon Blanc bursts with tropical aromas of passionfruit and mango complimented by a hint of minerality. The palate is beautifully textural and offers a fresh acidity that carries great length leaving flavours of lime and grapefruit.																
Vinification	Grapes harvested in the cool of night were gently pressed and the juice was quickly clarified to retain the maximum aroma expression. Select strains of yeast were used to elevate and capture the powerful tropical aromas evident in this Sauvignon Blanc. Minimally handled before filtration and bottling.																
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>As an aperitif or with fresh shellfish and white meat dishes</td></tr><tr><td>Cellaring:</td><td>Up to three years, but best consumed young</td></tr><tr><td>RS:</td><td>4.2 g/L</td></tr><tr><td>Alcohol:</td><td>13.0%</td></tr><tr><td>pH:</td><td>3.05</td></tr><tr><td>TA:</td><td>8.1 g/L</td></tr></table>	Variety:	Sauvignon Blanc	Region:	Marlborough	Food Match:	As an aperitif or with fresh shellfish and white meat dishes	Cellaring:	Up to three years, but best consumed young	RS:	4.2 g/L	Alcohol:	13.0%	pH:	3.05	TA:	8.1 g/L
Variety:	Sauvignon Blanc																
Region:	Marlborough																
Food Match:	As an aperitif or with fresh shellfish and white meat dishes																
Cellaring:	Up to three years, but best consumed young																
RS:	4.2 g/L																
Alcohol:	13.0%																
pH:	3.05																
TA:	8.1 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

