TI POINT

2019 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	2019 vintage is one of the best we've seen in decades. A combination of the hot summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average. Fruit was in perfect condition across all Marlborough varieties loaded with intensity. Our Sauvignon Blanc fruit achieved good ripeness resulting in wines with a strong tropical expression of fruit and exceptional intensity.
Winemaker's Note	This vibrant Sauvignon Blanc is bursting with tropical aromas of mango, passionfruit and honeydew melon and is complemented by nettles and peach. The wine flows seamlessly onto the palate and finishes with a lovely zing of ripe acid.
Vinification	The grapes were harvested in the cool conditions of early morning dawn. The very clean juice was then fermented with specific yeast to elevate and capture the powerful tropical aromas evident in this Sauvignon Blanc. This was minimally handled before filtration and bottling.
Technical details	Variety: Sauvignon Blanc Region: Marlborough Food Match: Perfect with fresh shellfish and white meat dishes or salads Cellaring: Up to three years, but best consumed young RS: 4.1 g/ L Alcohol: 12.5% pH: 3.17 TA: 6.7 g/ L

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