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.

Vintage Summary	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 varietals. 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.
Winemaker's Note	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.
Vinification	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.
Technical details	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
Suite 3, Level 3
215 Railway Road South
Hastings 4122
New Zealand

Ti Point wines are proudly distributed by
Ti Point Wines Limited

Email: sales@tipointwines.co.nz
Phone: +64 (204) 72 3399

NEW ZEALAND SUSTAINABLE WINEGROWING