

TI POINT



2019 Ti Point Hawke's Bay Tess White Merlot



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.

Fruit was in perfe loaded with inter lower fruit yields weeks earlier tha	was ultimately one that winemakers loved. ect condition across all Hawke's Bay varieties usity. A combination of the long summer and meant that the harvest occurred around two in the long-term average. thrived producing fruit of exceptional quality, ir.
A pale salmon colour with rose gold hints. Red berry fruits burst from the glass with subtle notes of apricot in the background. The fresh palate shows delightful summer berry compote and cream characters that linger through to the finish.	
Gentle, quick handling is the key to making our Tess White Merlot. The grapes are picked early in the morning, while still cold and immediately pressed to limit colour uptake to the clear grape juice from the skins. Fermented at cool temperatures in small stainless steel tanks we aim to capture the savoury notes of Merlot along with its bright, fleshy red and stone fruit characters and soft texture.	
Variety: Region: Food Match: Cellaring: RS: Alcohol: pH: TA:	Merlot Hawke's Bay Antipasto lunch platter 2 years 4.5 g/L 12.5 % 3.31 6.8 g/L
	Fruit was in perfeloaded with interlower fruit yields weeks earlier that Our Merlot vines flavour and colour. A pale salmon colour from the glass with the fresh palate scream characters. Gentle, quick han the grapes are piloimediately presipuice from the skith Fermented at coolaim to capture the fleshy red and stored Variety: Region: Food Match: Cellaring: RS: Alcohol: pH:



