



TI POINT



## 2016 Ti Point Hawke's Bay Ruby Rosé



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>	Vintage 2016 was somewhat of a roller coaster ride, with erratic weather, cool early summer, a blistering February, and culminating in a very successful harvest. Whew! Despite dire predictions of an extreme El Nino weather pattern that would bring hot dry winds and drought, Hawke's Bay experienced a cool and variable spring and early summer, with growing degree days running behind average. February however came in hot and strong, with very hot and dry conditions that caught up the ripeness on all varieties. March and April were smooth sailing, with threats of rain not materialising to any significant degree. Overall another very successful vintage in Hawke's Bay, proving this regions performance as a world class region.																
<b>Winemaker's Note</b>	Summer in a glass! Strawberries and cream with a touch of "herbes de Provence" and citrus rind. Bright, and full of fresh fruit flavours on the palate. Lively and refreshing on the finish.																
<b>Vinification</b>	<p>To make our Ruby Rosé we firstly chose a Merlot vineyard known for its fresh red fruit characters. To add interest, we used two different methods to make the wine.</p> <p>90% of the grapes were picked in the early morning, while still cool, to retain their lively freshness. They were immediately crushed and the juice left to macerate with the skins for 2 hours to achieve the delicate pink hue and fresh fruit flavours. After pressing, the juice was slowly fermented at cool temperatures in stainless steel tanks.</p> <p>10% of the juice for Ruby Rosé was fermented in French oak barrels. For this portion the <i>saigné</i> method of making rose was used. The Merlot grapes were crushed and the juice and skins were left to macerate for 12 hours before we ran off free run juice. The barrel fermented portion brings flavour complexity and depth to the vibrant tank fermentation.</p> <p>Once combined Ruby Rosé had great balance and no further fining was required before bottling in June 2016.</p>																
<b>Technical details</b>	<table><tr><td>Variety:</td><td>Rosé</td></tr><tr><td>Region:</td><td>Hawke's Bay</td></tr><tr><td>Food Match:</td><td>As an aperitif or with pasta/rice dishes</td></tr><tr><td>Cellaring:</td><td>Drink young and fresh</td></tr><tr><td>RS:</td><td>3.5 g/L</td></tr><tr><td>Alcohol:</td><td>12.5 %</td></tr><tr><td>pH:</td><td>3.41</td></tr><tr><td>TA:</td><td>5.6 g/L</td></tr></table>	Variety:	Rosé	Region:	Hawke's Bay	Food Match:	As an aperitif or with pasta/rice dishes	Cellaring:	Drink young and fresh	RS:	3.5 g/L	Alcohol:	12.5 %	pH:	3.41	TA:	5.6 g/L
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Matakana Coast  
New Zealand

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