



TI POINT

TI POINT Pinot Gris 2009

VARIETY

Pinot Gris

REGION

Marlborough

STYLE

Dry

VINTAGE

2009

VINIFICATION

The grapes were machine harvested and lightly pressed, all the juice was fermented at a cool temperature (15 C) in stainless steel. The fermentation was stopped before complete dryness so as to retain about 4 grams/litre residual sugar.

APPEARANCE

Pale Straw appearance.

BOUQUET

A floral wine with hints of almond and citrus peel.

PALATE

A rich mouth-filling wine with a lingering limey finish.

TECHNICAL ANALYSIS

Winemaker:	Tracy Haslam
Alcohol:	14.0%
Residual Sugar:	4.44g/L
Titrateable Acidity:	6.0g/L
pH:	[text]
Packaging:	12 x 750ml
Hancocks Product Code:	19091

