



# TIKI

## TIKI Estate Wairau Alpine Valley Sauvignon Blanc 2010

Tiki is a hand carved Maori treasure which, when gifted, bestows good fortune and love on others. We craft our wine for you with that same spirit in mind. Our wine is crafted in the vineyard and is an expression of time, place and people. As our vineyards are the highest in the Upper Wairau valley, purity and freshness are the underlying expression of the wine. Icy winters and summers with shivery cool nights and heavenly hot days develop grapes of exceptional character and elegance.

**COLOUR:** Pale straw green

**NOSE:** Fresh and lively with tropical, capsicum and lime aromas. Fruity and floral with sweet mineral water and wet stone aromas, then a mix of softly sweet herb (basil and sage) and ripe citrus then a touch of gooseberry.

**PALATE:** A fleshy palate delivers these promised flavours along with a fine acidity and minerality that gives the wine a crisp, refreshing finish. Dry, youthful, piercing acidity balanced by sound fruit weight and ripeness. A distinctive ginger note and touch of phenolic broadens the palate. Dry finish with a touch of citrus pith, medium length, medium complexity and good texture.

**AWARDS:** ★★★★★ Winestate Best in style 2010 and SILVER at Air New Zealand Wine awards. SILVER at the Bragato Wine awards.

**VINEYARD REGION:** 100% of the fruit for this wine was sourced from Te puki Iti and Rewa vineyards in Upper Wairau Valley in Marlborough.

**VINTAGE CONDITIONS:** The 2010 vintage in Marlborough was a wine-maker's dream. Weather conditions allowed full ripeness and fruit flavour development without the concern of disease that can create the need for premature harvest. The large diurnal

fluctuation in temperatures experienced by the Tiki Vineyards provided the ideal conditions for creating intense flavours while retaining fine acidity and elegance in the wines. The fruit was harvested during the evening in the cool of autumn to ensure the essence of the vineyard was captured. Fermentation was carried out at low temperatures using an innovative combination of specially selected yeast strains. These yeast have further developed the aromatic profile of the wines by releasing the intensely aromatic thiols, that are the hallmark of Marlborough Sauvignon Blanc, while also creating a fine acid balance on the palate.

**WINEMAKER:** Evan Ward

**GRAPE VARIETY:** 100% Sauvignon Blanc

**MATURATION:** 100% stainless steel fermentation

**WINE ANALYSIS:** Alc Vol: 13% Acidity (TA): 7.41g/l pH: 3.27g/l Residual Sugar: 5.0g/l

**PEAK DRINKING:** 2010/11 – will continue to develop for a further 5 years

**SUGGESTED FOOD MATCH:** Pan seared Blue cod.

**SERVE:** Serve chilled to tighten the richness.

