

# MAUI

## ROSÉ 2011

MARLBOROUGH • NEW ZEALAND



Tiki Wines Limited  
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Our family vineyards are all certified 'sustainable' and as of early 2011 have been farmed 'naturally'. We care for our land under the guiding Maori principles of *Kaitiakitanga* (Guardianship, protection and preservation of the Earth). The way we farm is good for you, good for us and good for the planet.

MAUI embodies the daring demi-god that walked between the realms of man and god. Always up for an adventure the legends tells the stories of when he discovered fire, captured the sun and pulled New Zealand out of the sea. MAUI was a great adventurer with an inquisitive nature and a fearless spirit, attributes that are the very heart of the MAUI range of wines.

**Colour** Brilliant hues of light scarlet and magenta.

**Nose** Delightful berry fruit and cherry aromas wrapped around a core of soft red fruits.

**Palate** An explosion of intense, fruit flavours that stimulate the taste buds while the Pinot Noir varietal structure adds complexity.

**Vineyard Region** The fruit for this wine was sourced from our vineyards in the Upper Wairau Valley of Marlborough.

**Vintage Conditions** The weather conditions of the 2011 vintage were ideal to optimise the attributes of our *Rewa Vineyard* and the large diurnal fluctuation of temperatures provided the perfect conditions for creating intense flavours while retaining fine acidity and elegance in this wine.

**Winemaking** The fruit was harvested during the evening in the cool of autumn to ensure the essence of the vineyard was captured. After being gently de-stemmed, the Pinot Noir fruit was allowed to cold soak for 24 hours to extract the beautiful colour and the essence of the fruit flavours that are the hallmarks of this wine. Fermentation was carried out at low temperatures with yeast strains selected from the south of France used for their ability to enhance rosé flavours and mouth feel.

**Winemaker** Evan Ward

**Grape Variety** 100% Pinot Noir

**Maturation** 100% stainless steel fermentation.

### Wine Analysis

Alc Vol: 13.4%  
Acidity (TA): 6.70g/l  
pH: 3.48g/l  
Residual Sugar: 5.5g/l

**Peak Drinking** 2011/12. Will continue to develop for between three to four years from vintage date. Serve well chilled.

**Suggested Food Match** Salmon and leek quiche.

**Awards** New release.