



# TIKI

## TIKI Single Vineyard 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 single vineyard 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:** A powerful nose of peach, citrus and passionfruit aromas complexed with some sweaty notes. Pungent and powerful aromatics – sweet citrus, meyer lemon and grapefruit, juiced green apple then a tropical note of pineapple core and passion fruit.

**PALATE:** The palate is intense with excellent mouth feel and texture leading to a long lingering finish enhanced by vibrant acidity. Dry, very crisp with high acidity yet well balanced with a solid fruit core reflecting the aromatics then a touch of sweet hay. Steely texture reflecting a light mineral undertone. Overall a tasty and juicy wine with moderate length.

**AWARDS:** GOLD at the New Zealand International Wine Show.

★★★★★ This is a “full-on” high-impact but classy style. Very punchy and vibrant, it is fresh and immaculate with penetrating tropical fruit flavours, a herbal undercurrent, crisp, racy acidity and a lasting finish. - Michal Cooper

**VINEYARD REGION:** 100% of the fruit for this wine was sourced from our Te Puki Iti vineyard in Upper Wairau Valley in Marlborough.

**VINTAGE CONDITIONS:** The 2010 vintage in Marlborough was a winemaker’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: 13.50% Acidity (TA): 7.34g/l pH: 3.28g/l Residual Sugar: 3.6g/l

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

**SUGGESTED FOOD MATCH:** Sauteed Blue Cod with Clam fritters.

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