



# TIKI

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. This wine is made in our single vineyard and is an expression of time, place and people. With the Teviotdale Hills sheltering from the cool easterly winds, our Waiata Vineyard in Waipara is the ultimate suntrap with unique terroir and long hot autumn days developing grapes with intense character and complexity.



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.



## Tiki Estate Waipara *Pinot Gris 2011*

**COLOUR** Mid straw yellow.

**NOSE** Ripe quince aromas complexed with honeysuckle and pear and finished with a perfumed fermentation bouquet.

**PALATE** Mouth-filling and supple, the ripe fruit flavours of quince and pear are supported by a soft phenolic structure to provide a wonderful sensory experience. A full flavoured and seamless wine with great length and balance.

**VINEYARD REGION** 100% of the fruit for this wine was sourced from our Waiata Vineyard, Waipara, Canterbury.

**VINTAGE CONDITIONS** The weather conditions of the 2011 vintage were ideal to optimise the attributes of our vineyard. Pinot Gris is a variety that needs full ripeness to develop intensity of flavour and the terroir of our vineyard provides the optimum conditions to achieve this.

**WINEMAKING** The fruit, in perfect condition, was picked in the cool of autumn to ensure the essence of the vineyard was captured. At the winery

it was very gently pressed to avoid harsh phenolic extraction and then allowed to cold settle. The clear juice was then fermented at low temperatures using yeast renowned for their ability to enhance the Pinot Gris aromas while adding palate weight and structure.

**WINEMAKER** Evan Ward

**GRAPE VARIETY**  
100% Pinot Gris

**MATURATION**  
100% stainless steel fermentation

**WINE ANALYSIS:**  
*Alc Vol:* 13.0%  
*Acidity (TA):* 5.90g/l  
*pH:* 3.31g/l  
*Residual sugar:* 6.16g/l

**PEAK DRINKING 2012-13**  
Will continue to develop for a further two to three years from vintage date. Serve lightly chilled.

**SUGGESTED FOOD MATCH**  
Asparagus and pancetta salad.

**AWARDS** Silver medal, New Zealand International Wine Show 2011.