



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 from our single vineyard and is an expression of time, place and people. As our vineyard is 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.



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 Marlborough *Pinot Noir Rosé 2011*

COLOUR A vibrant salmon pink with delicate purple hues.

NOSE A delicious combination of ripe strawberry and dark cherry dominates the nose. Sweet fruit aromas are supported by an estery fermentation bouquet derived from the use of specific yeasts that enhance the aromatics of rosé wines.

PALATE Fresh summer fruit flavours are enveloped by soft, mouth-filling phenolics, well balanced by a refreshing acidity. The perfect combination of these components has created a wine of intense flavour that has fullness and great length.

VINEYARD REGION The fruit for this wine was sourced 100 per cent from our *Rewa Vineyard* in the Upper Wairau Valley, Marlborough.

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

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 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
Enjoy now or will continue to develop for up to three or four years from vintage date. Serve lightly chilled.

SUGGESTED FOOD MATCH
Sauteed blue cod with clam fritters.

AWARDS Silver medal, New Zealand International Wine Show 2011.