



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 a blend of three of our single vineyards 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.



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 *Sauvignon Blanc 2011*

COLOUR Pale straw

NOSE Perfumed tropical aromas of peach stone and passion fruit with underlying aromas of grapefruit and gooseberry, add zingy, citrusy notes that combine with hints of capsicum.

PALATE The ripe, full flavours and tight structure reflect the attributes of our Wairau Valley vineyards. Blending the best fruit from three of our single vineyards has created a spectrum of flavours, from ripe tropical through gooseberry, which is supported by a refreshing acidity and perfectly balanced residual sugar.

VINEYARD REGION The fruit for this wine was sourced from our Estate vineyards in the Upper Wairau Valley, Marlborough.

VINTAGE CONDITIONS The weather conditions were ideal for the 2011 vintage at our Tiki vineyards. The large diurnal fluctuation in temperatures were perfect for creating intense flavours while retaining fine acidity and elegance in the wines. Fruit flavours were discernibly stronger at a lower sugar level than usual so harvest was possible in the first week of April. The fruit was harvested in the cool of autumn to ensure the essence of the vineyard was captured.

WINEMAKING Fermentation of individual parcels was carried out at low temperatures using an innovative combination of specially selected yeast strains. The yeast has further developed the aromatic profile of the wines by releasing the intensely aromatic thiols, the hallmark of Marlborough Sauvignon Blanc.

WINEMAKER Evan Ward

GRAPE VARIETY
100% Sauvignon Blanc

MATURATION
100% stainless steel fermentation

WINE ANALYSIS:
Alc Vol: 13.15%
Acidity (TA): 7.6g/l
pH: 3.21g/l
Residual sugar: 5.8g/l

PEAK DRINKING 2011-12
Best enjoyed within two years of vintage date. Serve lightly chilled.

SUGGESTED FOOD MATCH
Crumbed Hoki with lemon and herb risotto.

AWARDS Silver medal, New Zealand International Wine Show 2011.