



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. 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.



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 Single Vineyard Wairau Alpine Valley *Sauvignon Blanc 2011*

COLOUR Pale straw yellow.

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. Finishing dry, with a firm acidity that is well balanced by a touch of residual sugar and a solid fruit core that reflects the aromatics. A ripe, luscious wine exhibiting sweat, tropical fruit characters with just a hint of the classic Sauvignon Blanc herbaceousness in the background. Overall a tasty and juicy wine with great length.

VINEYARD REGION 100% of the fruit for this wine was sourced from our *River Terrace Vineyard* in Upper Wairau Valley in Marlborough.

VINTAGE CONDITIONS Leading up to the 2011 vintage in Marlborough, the weather conditions were ideal for optimising the attributes of our vineyard. 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. Fruit flavours

were discernably stronger at a lower sugar level than usual while the unripe acid content of the fruit was significantly lower, despite the lower sugar levels. 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: 12.85%
Acidity (TA): 7.60g/l
pH: 3.18g/l
Residual sugar: 4.8g/l

PEAK DRINKING 2012-13

Enjoy within 18 months to two years of vintage date. Serve lightly chilled.

SUGGESTED FOOD MATCH
Oysters with wasabi tartare.

AWARDS New release.