



TIKI



TIKI Single Vineyard Waipara Pinot Gris 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. 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.

COLOUR: Rich straw yellow

NOSE: Classic quince and ripe pear aromas are in abundance on the nose.

PALATE: Quince, ripe pear aroma. The palate has great weight and length with fantastic mouth feel.

AWARDS: ★★★★★ Raymond Chan Bright straw-yellow with hues of gold to the colour, this has a full, fresh nose of lightly spiced pears with elements of honey, apricots and exotic fruits. Off-dry to taste, the soft, gently oily-textured palate is the feature, encasing relatively subtle flavours of pears, ginger and honey. The richness in the mouthfeel is enhanced by restrained acidity. Drink with Asian cuisine over the next 3-4 years.

VINEYARD REGION: 100% of the fruit for this wine was sourced from Waiata Vineyard in Waipara, North Canterbury.

VINTAGE CONDITIONS: After a cool challenging start the season opened up to a classic Waipara ripening.

This was followed by a long autumnal spell with cool nights and long hot days. There were some trying conditions mid season which pressed us into action with much canopy manipulation. The harvest conditions allowed selective picking of parcels for premium wine making over a longer than normal period resulting in a stunning vintage. Grown in a traditional manner.

WINEMAKER: Evan Ward

GRAPE VARIETY: 100% Pinot Gris

MATURATION: 100% stainless steel fermentation

WINE ANALYSIS: Alc Vol: 12.6% Acidity (TA): 6.5g/l pH: 3.4g/l Residual Sugar: 9.8g/l

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

SUGGESTED FOOD MATCH: White-bait fritters with a dash of lemon juice.

SERVE: Slightly chilled.