



TIKI



TIKI Central Otago Pinot Noir 2008

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 wines are crafted in the vineyard and is an expression of time, place and people. This cold climate wine, grown in one of the worlds southern-most wine regions, produces rich spicy grapes with cedar and cherry undertones.

COLOUR: Deep ruby

NOSE: This refined cool climate wine has complex varietal characteristic and flavors of ripe berries and cherry fruit with delicate perfumed notes. A classic Central Otago Pinot Noir nose – wild thyme, undergrowth and crumbly schist soil notes combine with dark red cherry and wood spices of cedar and light incense.

PALATE: Well balanced acidity and fine structured tannins will ensure good cellaring for the next 3-5 years Dry, spicy – cedar and cinnamon then dark cherry, ripe cranberry and craisin and sweet baking spices. Long wood spice and fruit finish. Medium bodied with moderate impact smooth tannins - a very easy drink. Well made.

AWARDS: ★★★★★ A charming but complex wine, showing the delicacy, fragrance and hints of blueberries characteristic of Gibbston-grown fruit, a hint of native bush and a textural, tingly aftertaste. Charmian Smith.

New label we should expect to see more from. A warmly textured Central Otago style, rich in fruit, quite generous and opening up well. Plenty of local tones of cherries and even some blackcurrant fruit. A lovely wine to improve and pick up complexity through 2011. Peter Saunders.

VINEYARD REGION: The fruit for this wine was mainly sourced from Hawkeshead Vineyard, Gibbston Valley, Central Otago.

VINTAGE CONDITIONS: Active and careful vineyard management is vital for growing quality grapes. Good grapes make good wine. A warm spring, early summer with even flowering and a good fruit set promised a good vintage. The summer went on forever and finished slowly with warm autumn days and cool nights. The promise was kept. TIKI Pinot Noir aged for 11 months in French oak barrels (40% new) and was bottled on the 17/3/2009.

WINEMAKER: Grant Taylor

GRAPE VARIETY: 100% Pinot Noir

MATURATION: Aged for 11 months in French oak barrels. (40% new)

WINE ANALYSIS: Alc Vol: 13.5% Acidity (TA): 6.1g/l pH: 3.67g/l

PEAK DRINKING: 2010-2015

SUGGESTED FOOD MATCH: Herb crusted New Zealand lamb cutlets

SERVE: Room temperature