



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.

**COLOR:** Pale straw green

**NOSE:** Grassy, red currant/capsicum, nettle

**PALATE:** Finely textured wine with a nice medley of flavours across palate, peaches on the less ripe end, nectarine, pink grapefruit and currants. Lovely refreshing acidity balanced by fruit and palate weight. Pure and fresh with excellent delicacy.

**AWARDS:** 4 Star – Winestate, Michael Cooper's Recent Releases. *Bronze Medal* – International Wine and Spirit Competition (IWSC) 2009. *Bronze Medal* – New Zealand International Wine Show 2009. *Bronze Medal* – Air New Zealand Wine Awards 2009.

**VINEYARD REGION:** 100% of the fruit for this wine was sourced from our Te Puke Iti vineyard in Upper Wairau Valley in Marlborough.

**VINTAGE CONDITIONS:** 2009 will be remembered as an excellent Sauvignon Blanc vintage in Marlborough. Harvest conditions were characterised by very cool nights and warm days accumulating intense flavours and natural acidity. The 2009 crop was hand harvested on March 27.

**GRAPE VARIETY:**  
100% Sauvignon Blanc

**MATURATION:**  
100% stainless steel fermentation

**WINE ANALYSIS:** Alc Vol: 12.8%  
Acidity (TA): 7.7g/L pH: 3.37

**PEAK DRINKING:** 2009/2010 – will continue to develop for a further 5 years.

**SUGGESTED FOOD MATCH:**  
Pan seared blue cod

**SERVE:** Serve chilled to tighten the richness