



The TIKI is a hand crafted treasure (taonga) of New Zealand which, when gifted, bestows good fortune and love on others. We craft our wines with that same spirit in mind. Our Single Vineyard wines are made from hand selected parcels of fruit from our sustainably certified vineyard and are an expression of time, our place and our people.

Nestled on the edge of the earth, our vineyard in North Canterbury's Waipara Valley thrives under the sheltering hills and cooling coastal breezes. This unique balance of sun, warmth, and fresh air shapes the environment that produces our exceptional wines.



SINGLE VINEYARD

NORTH CANTERBURY CHARDONNAY 2023

COLOUR

A pale straw green.

NOSE & PALATE

Stone fruits, nectarines and white peach combine nicely with hints of biscuity oak on the nose. The palate is restrained and tight as expected from a young wine but shows a creamy, mealy, buttery, nougat and oak char that is textural and complex. A lovely line of acidity yet rich and inviting.

VINEYARD REGION

100% Waipara Valley, North Canterbury

VINTAGE CONDITIONS

The La Niña weather pattern was the dominating influence of our 2023 growing season, which brought less hot north-westerly winds, normally a mainstay of our season, and replaced them with regular cooling easterly winds. The start to spring was cool with temperatures below average. Despite that, as the season progressed, temperatures picked up and we experienced good flowering conditions, resulting in a healthy and balanced crop. Summer saw us experience 30+ degree days mixed in with considerably colder spells which carried through to March and April as we started harvest. What was initially thought to be an early harvest balanced itself

out to commence in late March and the fruit was picked at optimum ripeness levels.

WINEMAKER

Alastair Maling MW

WINEMAKING

The Chardonnay was hand-picked across three different blocks each differing dependent on flavour, Brix and acidity. Once picked, the fruit was transported to the winery, sent across the sorting table then sent as whole bunches to the press. The juice was gently squeezed and settled for 12 hours in tank then transferred to barrel for fermentation. The barrel configuration was a mix of new, 1 year old then older French barriques. A portion was fermented naturally while the balance was inoculated. Post fermentation, the barrels were stirred for two months then left to sit over winter then they naturally went through malolactic fermentation in the spring. Blending took place in January and bottled in March.

GRAPE VARIETY

100% Chardonnay

MATURATION

Fermented and aged for 11 months in a combination of new and old oak.

WINE ANALYSIS

Alc Vol: 13.5%

Acidity (TA): 5.5 g/L

Residual Sugar: 2.04 g/L

pH: 3.53 g/>

WHEN TO ENJOY

Drinking well now and will continue to develop nicely for a further five to seven years.

ACCOLADES

★★★★★ 93 POINTS - Sam Kim, Wine Orbit

"It's attractively fragrant on the nose with apricot, rockmelon, vanilla and roasted cashew aromas, followed by a succulent palate offering excellent weight and creamy flow. Generous and flavoursome, while remaining poised and stylish, making it highly enjoyable." Sam Kim, Wine Orbit

Vintage 2019 Accolades:

★★★★★ 94 POINTS - Sam Kim, Wine Orbit

92 POINTS - Cameron Douglas MS, World of Wine
4 STARS / RECOMMENDED - Bob Campbell MW

FOOD MATCH

Delicious paired with a creamy risotto or pasta, chicken, pork, prawns, scallops and white fish.

Tiki is committed to sustainable winemaking and to working with the environment without compromising quality. We care for our vines under the guiding Māori principles of kaitiakitanga: guardianship, protection and preservation of the earth.

