



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 PINOT NOIR 2023

COLOUR

Deep ruby red in a lovely youthful manner.

NOSE & PALATE

Black cherry, dark fruits and some plum combine to give a wine of fragrance and perfume. A silky, velvety palate with an abundance of primary fruits link nicely with some oak char that sits respectfully in the background making this just a delicious wine to enjoy. Long and intense.

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 into 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.

WINEMAKING

The fruit was in excellent condition given the hot, dry summer with moderate yields across all blocks and the vintage was well ahead in terms of maturity compared to recent years. Following regular assessment of the developing fruit flavours, all of the Tiki Single Vineyard Pinot Noir blocks were hand-picked harvested and transported to the winery in bins where the fruit went across the sorting table, crushed then sent to individual tanks depending on clone and block. Approximately 10% of the fruit was whole bunch which was added to the bottom of the fermenter. Juice and skins are cold soaked for 5 days then the ferments were warmed and either left to ferment naturally or in some cases, inoculated. The ferments were hand plunged daily with a maximum temperature of 32°C. Post fermentation, the ferments were left on skins for 15 to 20 days to build structure and complexity then pressed and put to barrel for ageing. The wines went through malolactic in spring, blended in February and bottled in March.

WINEMAKER

Alastair Maling MW

GRAPE VARIETY

100% Pinot Noir

MATURATION

100% French Oak Barrels

WINE ANALYSIS

Alc Vol: 13.5%
Acidity (TA): 5 g/L
Residual Sugar: <1 g/L
pH: 3.79 g/>

WHEN TO ENJOY

2025-2028 and will continue to develop for a further 5 years.

ACCOLADES

★★★★★ 93 POINTS - Sam Kim, Wine Orbit
GOLD, 95 POINTS - NZ International Wine Show 2024
GOLD - NZ National Wine Awards 2024
92 POINTS / Premium - Cameron Douglas MS

FOOD MATCH

The perfect wine for any season - enjoy on a picnic with cheese, cold meats, patés and terrines. A wonderful match too with a mushroom risotto or with a delicious steak off the BBQ.

Tiki is committed to sustainable winegrowing 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.

