



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 SAUVIGNON BLANC 2023

### COLOUR

A delicate, pale green/gold.

### NOSE & PALATE

Passionfruit driven on the nose, this wine presents with soft acidity across the palate, showing tropical notes of lemongrass and grassy flavours. A rich and complex wine with a lovely balanced finish, range of flavour and length.

### 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. Over Autumn we experienced more of the same, with temperatures fluctuating between spells of beautiful warm sunny days,

followed regularly by cold southerlies.

These weather patterns, while presenting a challenge, meant the team started picking later allowing for sugar levels to rise. Minimal rain over this time meant the fruit could be held on the vine allowing it to reach our desired levels of ripeness.

### WINEMAKING

The fruit was harvested at maximum flavour as assessed through frequent tasting in the vineyard by the winemaker. We picked across the vineyard at different times and degrees of ripeness to allow the individual cuvees a range of site expression.

Extended skin contact time was used prior to crushing to enhance extraction of the aromatic compounds. The fruit was then very gently pressed to avoid harsh phenolic extraction and the juice allowed to cold settle. The clear juice was fermented at low temperatures using a range of yeast renowned for their ability to enhance the Sauvignon Blanc aromas. A balanced amount of residual sugar was left in the wine to complement the acidity and to add palate weight and structure.

### WINEMAKER

Matt Connell

### GRAPE VARIETY

100% Sauvignon Blanc

### MATURATION

100% stainless steel fermentation

### WINE ANALYSIS

Alc Vol: 12.5%  
Acidity (TA): 7.5 g/L  
Residual Sugar: 4 g/L  
pH: 3.2 g/>

### WHEN TO ENJOY

2023-2025 and will continue to develop for a further 5 years.

### ACCOLADES

★★★★★ 94 Points - Sam Kim, Wine Orbit  
92 POINTS - Wine Awards of Aotearoa (NZ)  
92 POINTS / EXCELLENT - Cameron Douglas MS  
90 POINTS - Decanter World Wine Awards 2024  
17/20 - www.jancisrobinson.com  
COMMENDED - International Wine Challenge 2024

### FOOD MATCH

Fresh grilled fish like calamari or swordfish, this wine is lovely with salmon flavoured with dill and recipes that include fresh herbs like basil, coriander, rocket and mint.

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.

