



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 GEWÜRZTRAMINER 2023

COLOUR

Light lime in colour.

NOSE & PALATE

A classic expression of the variety showing lychee, rose petal, musky and spice. This wine is succulent, rich, textural and creamy. A well balanced wine finishing long and delicious.

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 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 and the moderate yields. Following regular assessment of the developing fruit flavours, the Gewürztraminer was hand-picked and transported to the winery in bins where the fruit was crushed then gently pressed to tank where it was allowed to settle for 48 hours. The juice was then racked to tank for fermentation using an aromatic yeast. Cool fermented, the fermenting wine was tasted daily and when the balance felt right between the fruit, acidity and residual sugar, the ferment was stopped by chilling down to zero. The wine stayed on its lees for a further month to build texture and richness then racked off its gross lees and stored in tank until bottling in September.

WINEMAKER

Matt Connell

GRAPE VARIETY

100% Gewürztraminer

MATURATION

100% stainless steel fermentation

WINE ANALYSIS

Alc Vol: 14.0%

Acidity (TA): 4.0 g/L

Residual Sugar: 10.9 g/L

pH: 3.7 g/L

WHEN TO ENJOY

Drinking well and will continue to develop for a further five years from vintage date.

ACCOLADES

★★★★★ 94 POINTS - Sam Kim, Wine Orbit
93 POINTS / Top 100 NZ Wines - James Suckling
92+ POINTS / PREMIUM - Cameron Douglas MS
90 POINTS - New World Wine Awards 2024
91 POINTS - North Canterbury Wine Comp 2024
90 POINTS - NZ National Wine Awards 2024

"A very attractive bouquet filled with scents of tropical fruits and flowers, exotic spices and apple pie. A silky-creamy textured touch on the palate with medium acidity and fruity core. Flavours mirror the bouquet with a fine phenolic mouthfeel adding breadth and texture." *Cameron Douglas MS*

FOOD MATCH

Pair with a spicy Thai curry, aromatic Indian dishes, or rich duck pâté. Its lychee and spice notes compliment bold, flavourful cuisines.

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.

