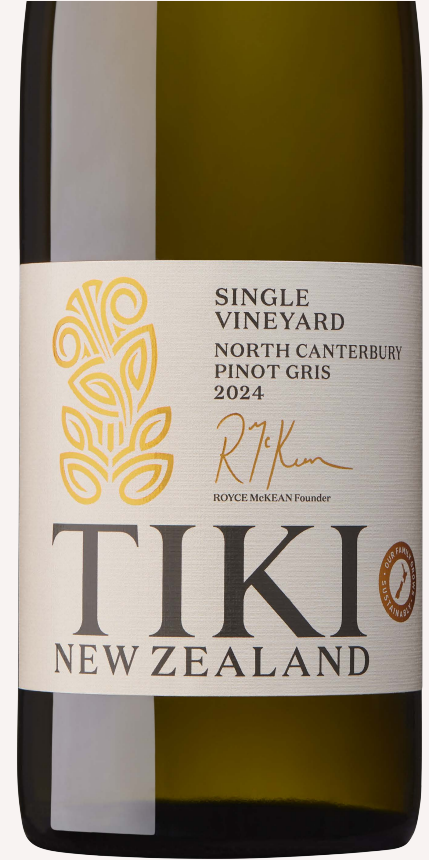




The TIKI is a hand crafted treasure (taonga) of New Zealand which, when gifted, bestows good fortune and love on others. We craft our wines with that same spirit in mind. Our Single Vineyard wines are made from hand selected parcels of fruit from our vineyard and are an expression of time, our place 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 GRIS 2024

COLOUR

A delicate, pale gold with hints of pink.

NOSE & PALATE

Delightfully ripe and fragrant with aromas of pears, spice and stone fruit. This wine has a beautiful balance of moreish acidity and a creamy, textural richness on the palate giving a smooth satisfying finish.

VINEYARD REGION

100% Waipara Valley, North Canterbury

VINTAGE CONDITIONS

The 2023/2024 growing season saw a swing back to El Nino. Prepared for a hot and dry season, the first half was dominated by strong winds. Mixed weather patterns saw large swings in temperature day to day and rainfall at critical times. The flow on effect of that on flowering conditions meant fewer and smaller bunches than normal, but with settled and warm weather as we moved into the early new year it turned into a classic New Zealand summer – hot and dry right through to harvest.

The Pinot Gris was picked in March in perfect condition and at optimum flavour. The outcome is a wine bursting in fruit flavours that is rich and concentrated.

WINEMAKING

The fruit was in excellent condition given the hot, dry summer with moderate yields across all blocks. The vintage was well ahead in terms of maturity compared to recent years.

Following regular assessment of the developing fruit flavours the parcels allocated to the Tiki Single Vineyard Pinot Gris were harvested five days apart both as early morning picks to preserve the varietal characteristics. The free run juice from both picks were amalgamated into one tank then inoculated with an aromatic yeast and fermented at 13–15C to enhance the aroma and flavour profile. Meanwhile, juice was drained from the tank post inoculation to fill two old French oak barrels for ferment with the concept being this would add complexity, richness and texture to a wine that had plenty of fruit flavours. The wine in tank was racked off gross lees three weeks after ferment and the barrel portion left on their lees for two months to build that texture and complexity. The tank and barrel portions were ultimately blended together, and the wine bottled in July.

WINEMAKER

Alastair Maling MW

GRAPE VARIETY

100% Pinot Gris

MATURATION

91% stainless steel fermentation, 9% barrel fermentation

WINE ANALYSIS

Alc Vol: 13.5%

Acidity (TA): 6.9 g/L

Residual Sugar: 4.0 g/L

pH: 3.3 g/>

PEAK DRINKING

2024/27 - will continue to develop for a further 5 years.

ACCOLADES

★★★★★ (93 Points) - Sam Kim, Wine Orbit

DOUBLE GOLD (97 Points) - San Francisco International Wine Show 2024

GOLD (95 Points) - NZ International Wine Show 2024

90 POINTS - National Wine Awards of NZ 2024

91 POINTS - Cameron Douglas MS

FOOD MATCH

Pair with a delicious Asian curry - fantastic with a Thai green chicken or seafood curry.

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.

