

TIKI KORO

Sauvignon Blanc 2023, Waipara

The Tiki is a hand carved Māori treasure which, when gifted, bestows good fortune and love on others. We craft our wines with the same spirit in mind. KORO is Māori for grandfather and this wine is named to honour Royce McKean's great great great grandfather Chief Tiki Tere Mihi.



COLOUR:

Pale straw green.

NOSE & PALATE:

Grapefruit, lemongrass, tomato leaf and tropical fruits combine with a light oak influence giving a floral, fragrant nose. The palate is creamy with subtle influence of oak and lees aging balanced alongside a vibrant and fresh salty salivating finish.

REGION: 100% Waipara, 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 MC1 Sauvignon Blanc block was targeted for this Sauvignon Blanc – low yielding and known for its intense flavours. Harvested in the cool of the morning, the fruit was transported to the winery for pressing, cold settled then inoculation with 3 different thiol generating yeasts and

the balance drained to barrel for wild fermentation. The wine in tank was stopped by chilling to leave some residual sugar for balance while the barrels fermented through to dryness. Post ferment the wine in tank was left on lees for 4 weeks then racked off gross lees while the wine in barrel was left for 5 months to build texture. Following this, the wine from tank and barrel was blended and prepared for bottling in September.

WINEMAKER: Alastair Maling MW

GRAPE VARIETY: 100% Sauvignon Blanc

MATURATION:

28% stainless steel fermentation.
72% barrel fermentation for five months.

WINE ANALYSIS:

Alc Vol:	12.5%
Acidity (TA):	8.56 g/L
pH:	3.09 g/L
Residual Sugar:	3.9 g/L

WHEN TO ENJOY:

Best enjoyed from 2025 to 2027.

FOOD MATCH:

Grilled chicken salad with feta or a shellfish linguine pasta.

ACCOLADES:

5 STARS, 93 Points - Wine Orbit (Sam Kim)

"Bright and fabulously aromatic, the wine shows green rockmelon, crunchy apple, white floral and lime zest aromas, which lead to an exuberant palate that's juicy and mouth-watering. Upfront and flavoursome with a lengthy, tasty finish." Sam Kim, Wine Orbit

 **TIKI** WINE & VINEYARDS

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.