

MAUI

Our range of wines takes its name from Maui, the Māori demi-god who as legend tells us captured the sun and pulled New Zealand out of the sea. He was a great adventurer with an inquisitive nature and a fearless spirit. These attributes are at the very heart of New Zealanders and our range of wines.

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.

NORTH CANTERBURY SAUVIGNON BLANC 2024



COLOUR: A delicate, pale green/gold.

NOSE & PALATE: Flavours of tropical passionfruit and lemongrass that align with a bright, juicy palate. A complex wine with a long, lingering 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, we were able to use water from our own reservoirs to ensure healthy canopies, and that we kept the fruit ripening through to harvest. Anticipating an early harvest due to the warm temperatures and low yields, the dry end to the season saw minimal disease pressure. We were able to leave the fruit on the vines allowing it to reach optimum levels of ripeness before picking. The result giving us fruit of well-developed flavours for this delicious wine.

WINEMAKING: A hot, dry summer along with balanced yields provided the perfect background for the Maui Sauvignon Blanc resulting in the harvest being 10 days earlier than the regional average. The block allocated to the Maui Sauvignon Blanc was harvested in the early morning to preserve the varietal characteristics. The free run juice was kept separate from the pressing portion

to provide a wine with greater finesse. Cold settled then racked off gross lees for ferment the juice was inoculated with X5, a well renowned Sauvignon Blanc yeast and fermented at 13 – 15C to enhance the aroma and flavour profile of the vineyard. The wines were left on their lees for a month which helped build mouthfeel and texture to compliment the fruit, racked to individual vessels and blended in June.

WINEMAKER: Alastair Maling

GRAPE VARIETY: 100% Sauvignon Blanc

MATURATION: 100% stainless steel fermentation.

WINE ANALYSIS

Alc Vol: 13%

Acidity (TA): 7.4 g/L

Residual Sugar: 3 g/L

pH: 3.23 g/L

WHEN TO ENJOY:

2024-2026 – will continue to develop for a further 5 years.

AWARDS

★★★★★ (93 Points) - Wine Orbit

92 Points - New World Wine Awards 2024

90 Points, Premium - Cameron Douglas MS

SILVER - San Francisco International Wine Competition 2024

"Bright and fabulously aromatic, the bouquet shows green rockmelon, crunchy apple, lime zest and jasmine notes, leading to a delectable palate that's filled with vibrant fruit flavours backed by juicy acidity, making it highly enjoyable."

Sam Kim, Wine Orbit

We are 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.

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