TIKI
NEW ZEALAND

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

Classic New Zealand Sauvignon Blanc displaying an array of passionfruit, blackcurrant and tropical notes with an underlying hint of crushed herbs that combine beautifully with a textural and rich mouthfeel that finishes with a juicy freshness.

VINEYARD REGION

100% Waipara Valley, North Canterbury

VINTAGE CONDITIONS

The 2024/2025 growing season produced a favourable vintage in Waipara that started off with an early bud burst and flowering. Early summer was hot and dry through to the new year suggesting a very early vintage was looming. From the beginning of January temperatures cooled and the region had prolonged cloud cover and some rain which brought the season back into balance. Despite some sporadic rain events during March the harvest date remained slightly ahead of normal by approximately a week. The fruit was picked in excellent condition allowing it to reach optimum levels of ripeness before picking. The result, fruit with well-developed flavours and ideal brix, pH and acidity levels.

WINEMAKING

Following regular assessment of the developing fruit flavours, all of the Tiki Single Vineyard Sauvignon Blanc blocks were harvested individually to preserve the block characteristics. The free run juice was kept separate from the pressing portion to provide a wine with greater finesse. Cold settled then inoculated with an aromatic yeast and fermented at 13 – 15C to enhance the aroma and flavour profile of the vineyard blocks. To add complexity, a small portion was fermented in old French oak. The wine was left on their lees to enhance the mouthfeel and texture then racked and stored in full tanks until blending in August.

WINEMAKER

Alastair Maling MW

GRAPE VARIETY

100% Sauvignon Blanc

MATURATION

95% stainless steel fermentation, 5% barrel fermentation.

WHEN TO ENJOY

2025-2027 and will continue to develop for a further 5 years.

WINE ANALYSIS

Alc Vol: 13.0%
Acidity (TA): 5.8 g/L
Residual Sugar: 0.59 g/L
pH: 3.21

ACCOLADES

★★★★★ 93 POINTS - Sam Kim, Wine Orbit

"Upfront and immediately appealing on the nose with aromas of green rockmelon, feijoa, crisp apple, and lime zest. The palate displays juicy fruit intensity with saline texture and beautifully pitched acidity, making it splendidly flavoursome and highly enjoyable."
Sam Kim, Wine Orbit

2024 Vintage:

★★★★★ 94 POINTS - Sam Kim, Wine Orbit
GOLD - San Francisco International Wine Competition 2024
94 Points - NZ International Wine Show 2024 93 POINTS / EXCELLENT - Cameron Douglas MS 92 POINTS / RECOMMENDED - Robert Parker
91 POINTS - Decanter World Wine Awards 2025
91 POINTS - Sommeliers Choice Awards 2025
91 POINTS - James Suckling

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.

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