



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 2024

COLOUR

A delicate, pale green/gold.

NOSE & PALATE

A serious, concentrated, and expressive wine, flaunting a powerful bouquet of tomato leaf, passionfruit and bright citrus that flows through the palate.

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

The fruit was in excellent condition given the hot, dry summer with moderate yields across all blocks and the vintage was well ahead in terms of maturity compared to recent years. Following regular assessment of the developing fruit flavours, all of the Tiki Single Vineyard Sauvignon Blanc blocks were harvested individually 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 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 June.

WINEMAKER

Alastair Maling MW

GRAPE VARIETY

100% Sauvignon Blanc

MATURATION

95% stainless steel fermentation, 5% barrel fermentation

WINE ANALYSIS

Alc Vol: 13.5%
Acidity (TA): 8.2 g/L
Residual Sugar: 3.88 g/L
pH: 3.18 g/>

WHEN TO ENJOY

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

ACCOLADES

★★★★★ 94 POINTS - Sam Kim, Wine Orbit
GOLD - San Francisco International Wine Comp 2024

Vintage 2023 Accolades:

★★★★★ 94 POINTS - Sam Kim, Wine Orbit
92 POINTS - Wine Awards of Aotearoa (NZ)
92 POINTS / EXCELLENT - Cameron Douglas MS
90 POINTS - Decanter World Wine Awards 2024
17/20 - www.jancisrobinson.com

FOOD MATCH

Fresh grilled fish like calamari or swordfish, this wine is lovely with salmon flavoured with dill and recipes that include fresh herbs like basil, coriander, rocket and mint.

Tiki is committed to sustainable winегrowing 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.

