

TIKI KORO

Pinot Noir 2016, Central Otago

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 grandfather Chief Tiki Tere Mihi.



COLOUR: Intensely and brightly coloured wine with a deep red/purple hue.

NOSE: It is sweetly fragrant and inviting on the nose showing red/black cherry, raspberry coulis, vanilla and hazelnut characters with a hint of savoury complexity.

PALATE: Juicy and beautifully rounded, displaying plush texture and silky tannins, finishing long and velvety. The wine delivers pristine fruit flavours together with spicy/savoury nuances, making it instantly appealing.

REGION: 100 % Wanaka, Central Otago

VINTAGE CONDITIONS: 2016 was a great vintage for pinot. Our crops were balanced and the summer was not too hot or cold with an amazing long and dry autumn that let the grapes develop to ultimate ripeness to create this bold wine.

WINEMAKING: Vintage 2016 was the first time in 22 years we had to protect the new spring growth from the often disastrous frosts, and it worked. The cooler start to the season meant bunches were smaller than in recent years, yields were lower. The typically beautiful Central Otago summer and autumn weather, with record high temperatures in February ensured the quality of fruit

on the vine. 2016 gave us time, time on the vines to ripen slowly, develop flavours and harvest when we deemed the grapes perfect – definitely one of our best and most enjoyable seasons to date.

WINEMAKER: Contract.

GRAPE VARIETY: 100% Pinot Noir.

WINE ANALYSIS

Alc Vol:	14.6 %
Acidity (TA):	6.0 g/l
pH:	5.58 g/l
Residual Sugar	0.25 g/l

PEAK DRINKING: Drinking well now but will continue to develop for a further five years from vintage date.

FOOD MATCH: Pinot Noir can be enjoyed with an extraordinary variety of dishes. This wine is best suited to full-flavoured dishes such as venison with savoury sauces, roast duck or a pork loin served with potatoes and herbs.

AWARDS

★★★★ Wine Orbit, December 2017

★★★★ Raymond Chan, January 2018

★★★★ Wine State PIN Tasting, October 2018

92/100 James Suckling, October 2018

 **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.