



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 vineyard and are an expression of time, our place and our people.



SINGLE VINEYARD

NORTH CANTERBURY SAUVIGNON BLANC 2022

COLOUR

A delicate, pale green/gold.

NOSE & PALATE

A complex nose reflecting tropical notes, the palate highlights classic varietal notes of capsicum and lemongrass. A wine with a lovely balanced finish, range of flavour and length.

VINEYARD REGION

100% Waipara Valley, North Canterbury

VINTAGE CONDITIONS

The 2022 Vintage in Waipara, North Canterbury was notable for the changeable weather, as was the case throughout several of the wine regions around New Zealand. On par with previous years, we did see a higher than average number of small rain events towards the end of the growing season. This year's fruit has produced a delicious and classically flavoured Sauvignon Blanc for our Single Vineyard flagship brand.

WINEMAKING

The fruit was harvested at maximum flavour as assessed through frequent tasting in the vineyard by the winemaker. We picked across the vineyard at different times and degrees of ripeness to allow the individual cuvees a range of site expression. Extended skin contact time was used prior to crushing to enhance extraction of the aromatic compounds. The fruit was then very gently pressed to avoid harsh phenolic extraction and the juice allowed to cold settle. The clear juice was fermented at low temperatures using a range of yeast renowned for their ability to enhance the Sauvignon Blanc aromas. A balanced amount of residual sugar was left in the wine to complement the acidity and to add palate weight and structure.

WINEMAKER

Matt Connell

GRAPE VARIETY

100% Sauvignon Blanc

MATURATION

100% stainless steel fermentation.

WINE ANALYSIS

Alc Vol: 12.5%

Acidity (TA): 8.2 g/L

Residual Sugar: 3.06 g/L

PEAK DRINKING

2022-2024 – will continue to develop for a further 5 years.

FOOD MATCH

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

AWARDS & ACCOLADES

★★★★★ Wine Orbit, Jun 2022

★★★★★ / RECOMMENDED - Bob Campbell MW

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.

