



## MAUI

### Marlborough Sauvignon Blanc 2016

The MAUI range of wines takes their name from MAUI, the demi-god who as legend tells us captured the sun and pulled New Zealand out of sea. MAUI was a great adventurer with an inquisitive nature and a fearless spirit, attributes that are the very heart of the MAUI range of wines.

**COLOUR:** Pale straw green

**NOSE:** Aromas of citrus and peach complexed with a background of herbal notes merge together to create a welcoming bouquet. Underlying aromas of grapefruit and gooseberry add zingy notes that combine with hints of capsicum to enhance the nose.

**PALATE:** The full flavours and tight structure of the palate reflect the intrinsic attributes of the Estate's Wairau Valley vineyards. Blending of selected fruit from our vineyards has created a spectrum of classic Marlborough Sauvignon Blanc flavours that are supported by a refreshing acidity and perfectly balanced residual sugar.

**VINEYARD REGION:** 100% of the fruit for this wine was sourced from our Estate Vineyards in the Upper Wairau Valley in Marlborough.

**VINTAGE CONDITIONS:** During most of the 2015/16 season in Marlborough, the weather conditions were ideal for optimising the attributes of our vineyards. The large diurnal fluctuation in temperatures experienced by the Tiki Vineyards provided the ideal conditions for creating intense flavours while retaining fine acidity and elegance in the wines. Late-season rainfall was followed by a lengthy dry period that allowed the fruit to dry out prior to harvest and thus retain its quality.

**WINEMAKING:** The fruit was harvested at maximum flavour as assessed through frequent tasting in the vineyard by our winemaker. Harvested in the cool of the evening, the fruit was very gently pressed to avoid harsh phenolic extraction and the juice allowed to cold settle. The clear juice was fermented at low temperatures using yeast renowned for their ability to enhance the Sauvignon Blanc aromas through the release of aromatic thiols. A small amount of residual sugar was left in the wine to complement the palate weight and structure. Early bottling was carried out to ensure the capture of the intense varietal aromas and flavours.

**WINEMAKER:** Evan Ward

**GRAPE VARIETY:** 100% Sauvignon Blanc

**MATURATION:** 100% stainless steel fermentation/maturation.

**WINE ANALYSIS:**

Alc Vol: 13.2%,

Acidity (TA): 6.9 g/l

pH: 3.17

Residual Sugar: 4.3g/l

**PEAK DRINKING:** 2017/18 – will continue to develop for a further 5 years

**FOOD MATCH:** Crumbed white fish with new seasons asparagus, new potatoes and aioli

**AWARDS:** ★★★★★ 1/2 Sam Kim, Wine Orbit, September 2016



MAUI is a sister brand within the TIKI portfolio

TIKI is committed to sustainable winegrowing and to working with the environment without compromising quality. We care for our vines under the guiding Maori principles of Kaitiakitanga: guardianship, protection and preservation of the earth.

