



MARLBOROUGH SAUVIGNON BLANC

BRAND STORY

Tiki refers to the large wood and stone carvings of human form that celebrate the Maori mythology of the “first human”, the essence of New Zealand’s history. Tiki Sound gives a nod to the traditions of New Zealand, while implementing modern, sustainable, viticultural methods.

VINEYARD INFO/REGION

The Southern Valleys is warmer and has a higher proportion of clay in its top soil with the classic river gravels for which Marlborough is famed. The Tiki Sound vineyards have an average age of 10 – 20 years. The 2015 vintage in Marlborough started with cooler than average temperatures, but transitioned into a hot, dry summer. A historic lack of rainfall and several frosts lowered yields, but contributed to smaller, more concentrated berries. Harvest of this vintage began earlier than usual, with picking starting in late February.

WINEMAKING / VITICULTUR

Our fruit from was harvested from mid March – early April; after which it was cold settled overnight then fermented cool in stainless steel tanks with selected cultured yeast to preserve and enhance fresh, primary fruit characteristics. Following fermentation, the wine was left on the lees for 3 months to enhance texture and integrate acidity before being lightly fined and filtered prior to bottling.

TASTING NOTES

There is an array of classic Marlborough aromatics, such as lime zest, grapefruit, and lychee. On the palate, this wine presents refreshing, clean citrus notes of zesty lime and ripe grapefruit, lively acidity, and a hint of both lychee and minerality on the finish to create a great balance and complexity.

FOOD PAIRING: Grilled prawns with fresh melon salsa

TECHNICAL NOTES

VINTAGE: 2015 **ALCOHOL:** 13.2% By Volume **TOTAL ACIDITY:** 6.5g/L

GRAPE COMPOSITION: 100% Sauvignon Blanc

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