

taitira

tai <sea>
tira <traveller>

~
A taste of New Zealand
Discover where it takes you

taitira.co.nz

tai tira

Our philosophy is simple; to produce classically-styled wines with vibrant aromas and fresh flavours, minerality and purity of expression. Our vineyards are fed by the pure waters of the Waihopai and Wairau Valleys – quintessentially and expressively New Zealand.

Tai Tira, or the Sea Traveller represents the journey undertaken by our wines to faraway lands to be enjoyed by all. It emulates the journey undertaken by those who settled in New Zealand and shared the land with future generations.

Our Tai Tira range evokes a pure, pristine & authentic experience, with each sip instantly transporting you to the picturesque vineyards of New Zealand.

Our promise to you,

A taste of New Zealand.

Discover where it takes you.



new zealand an island nation young at heart

New Zealand is a wonderland of Sauvignon Blanc and it's from the Marlborough region that Tai Tira was established. Our New Zealand vigneron have been paving the way, creating uniquely expressive Sauvignon Blanc and Pinot Noir in a new world style, putting New Zealand wine on the map and taking the world by storm.

A passion for wine and a yearning to express the unique terroir, our wines are sourced exclusively from Marlborough. The exceptional purity and vibrancy of flavours, engaging aromas, distinctive varietal characteristics and refreshing acidity are hallmarks of New Zealand wine.

Think Tai Tira, think New Zealand, visualise pristine wilderness and feel the crisp Spring sun shining down on you.



sustainability

When you enjoy a Tai Tira wine, up to 60% of the carbon cost associated with production & shipping is tied to the glass bottle. To consciously offset our carbon footprint, we use the lightest bottle available on the New Zealand market; a 417g glass bottle. The days of heavy, grand bottles are well and truly over in our eyes and we feel responsible to minimise the unnecessary environmental impact more traditional bottles carry.

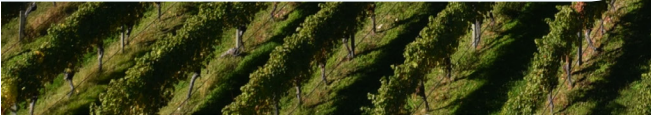
This approach and ethos is carried through the whole Tai Tira journey from grape to bottle. Our vineyards and winery are proudly accredited with Sustainable Winegrowing New Zealand (SWNZ) and committed to 'best practice' to minimise our impact on the environment. We align with other production partners who share the same ethos and are certified with 'Toitū' a carbon zero organisation, as working together, we know we can make a difference.



vineyard

Located on the north eastern tip of New Zealand's South Island is our home in Marlborough. Our viticulture team work closely to produce world class Sauvignon Blanc & Pinot Noir off of sustainably managed vineyards. Each vintage, exemplary care & attention to detail are afforded to our Tai Tira wines.

Covering the exciting sub-regions of Wairau, Southern Valleys and Awatere Valley, with diverse soils and distinct meso-climates. The cool maritime climate, long warm sunny days and cool nights are ideal for growing grapes, and the free draining alluvial soils allow for the retention of ample natural acidity and classic minerality.



winemaking

Chief Winemaker Matthew Ward is a New Zealander through and through. After spending many years making wines for premium New Zealand's wineries, Matt switched gears and expanded his experience with vintages in France, Germany and the United States. The pull back to New Zealand was strong and upon his eventual return, Matt settled in the pristine Marlborough region. It's his home and his favourite place in the world to make wine.

Matt's winemaking philosophy with Tai Tira is clear, produce exceptional New Zealand wines that are expressive of their place; enjoyed by wine aficionados on all corners of the world. Matt feels his responsibility as winemaker is to allow the natural character of the fruit to take centre stage and that any interference is kept to a minimum.

Tai Tira wines are crafted by Matt to transport you to New Zealand with each and every sip.



taitira

2021 SAUVIGNON BLANC

The 2021 vintage certainly had its nuances compared to vintages over the last decade. Early spring frosts, combined with cool wet weather during flowering had a significant impact across Marlborough, resulting in yields being down across the region. Summer was dry and warm, and with low-yields an early harvest was upon us; starting 10 days earlier than 2020. Fruit quality was exceptional this year and the wines certainly reflect this with strong Marlborough typicity.

The aromatics in the 2021 Tai Tira are vibrant with citrus orange, guava, passion-fruit and floral sweet pea. The palate is juicy and succulent, with ripe tropical fruit and plenty of mid-palate weight and a finish that will have you reaching for another glass

GRAPES

Sauvignon Blanc

ORIGIN

100% Marlborough, NZ

VINEYARD

Sourced from selected long-term growers in the Wairau Plain who are committed to producing fruit of exceptional quality every year.

WINEMAKING

Fruit was harvested and quickly brought to the winery, where freshly pressed juice was clarified before fermenting long and slow at cool temperatures to retain the brilliant fruit profile from the 2021 vintage.

CELLARING POTENTIAL

Bright and focused while young, this wine will drink at its freshest in its first 2 years.


FOOD MATCH

Best enjoyed in the company of friends with fresh seafood, crunchy salads and salty cheeses.

ANALYSIS

Alcohol	13.5%
pH	3.26
Acid	6.1g/L
Sugar	3.6g/L





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