

Alc
13.5%

pH
3.01

TA
7.01g/l

SEASON SUMMARY

The season began relatively unsettled, leading to inconsistent fruit-set and therefore lower yields and looser bunches. It proved to be a blessing in disguise, as the season continued to be mild and relatively humid, with regular rainfall events from November to January.

Our vineyard teams worked tirelessly over this period, ensuring our fruit was well-tended. Rigorous canopy management was vital in light of increased disease pressure.

As the calendar clicked into March and April, however, the summer decided to stay and play a while longer.

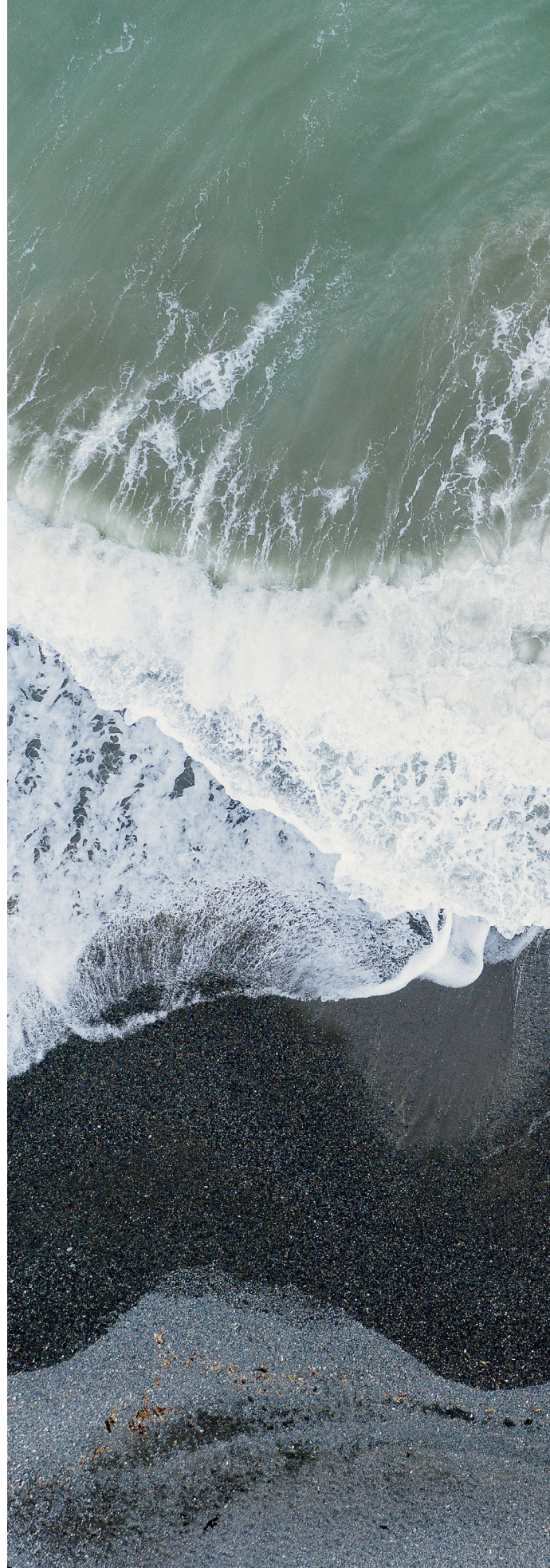
The ripening period for this vintage was settled with cooler nights to help retain freshness. The canopies were strong, so there was no rush to pick the fruit so we were able to take the time to hand pick each individual parcel when it was ready to go.

KEY VINEYARDS

Te Koko comes from our older vines planted on the floor of the Wairau Valley. The warm, free-draining gravelly soils of the Motukawa, Widow's Block, Mustang and Brook Street vineyards are ideal for Sauvignon Blanc.

WINEMAKING&BLENDING

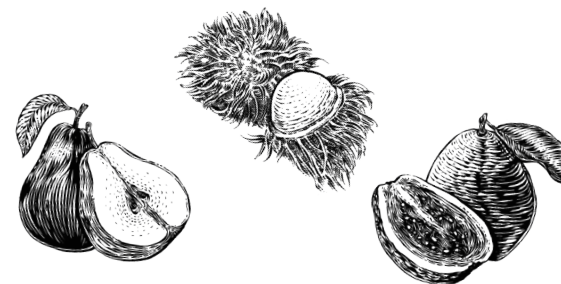
After gentle pressing and settling for 24 hours, the juice was racked directly to French oak barrels (7% new) and large format wooden cuves, where it underwent a slow and steady fermentation that was



initiated by indigenous yeasts. The primary fermentation progressed carefully, gaining complexity over four to five months under the watchful eye of our winemaking team. The wine rested in a mixture of barriques, oak cuves and concrete on fine lees for 11 months, after which it was blended. The winemaking team decided to finish the ageing in a less oxidative approach, using stainless steel, concrete tanks and large-format wooden cuves. Careful maturation in the cellar creates the unique texture and acid profile of Te Koko, with the resultant wine reposing a delicate balance.



NOSE: The nose is a little reticent initially, but with time in the glass opens to reveal notes of just-ripe mango, lemon verbena and juicy sun-warmed lemon.



PALATE: The palate is concentrated and mouthwateringly complex. The sun-warmed impression continues, with notes of meadow hay, preserved citrus, and white nectarine, with layers of salted almond and a gentle smoky minerality leading through to a long and focused finish.



Te Koko
2023