

Alc 13.75% **pH** 3.0 **TA** 7.66g/l **RS** 5g/l

SEASON SUMMARY

Our friendship with Mother Nature is always on her terms, and 2019 was no exception. In her benevolence, she decided to grant near-perfect conditions in the vineyards. It was a dry but not particularly hot year in Marlborough, which let the fruit mature with little stress on the vines.

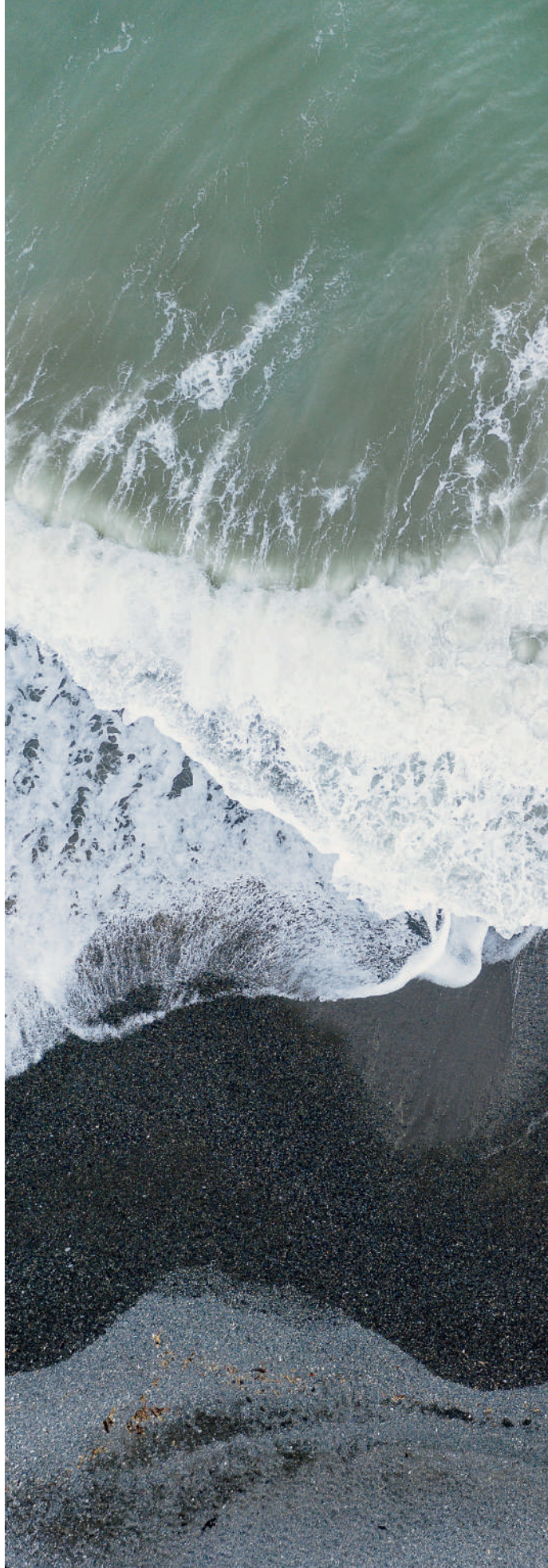
The dry weather was also a godsend for our vineyard team. Despite a rainy December, there was very little disease pressure to worry about after Christmas. The crew undertook canopy work to let the bunches soak up the sun. The result? Full-flavoured, concentrated and complex fruit.

The harvest, under the cloud of COVID-19, was a challenge. But thanks to sunny days and cool nights there was plenty of time to pick the fruit at the perfect maturity.

The Sauvignon Blanc harvest commenced on March 15th and was completed on April 2nd.

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, Estate 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 (8% new) and large format wooden cubs, 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 barrel 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: Te Koko 2020 is complex and appealing, with notes of white flowers, warm hay, summer stone fruit and preserved citrus on the nose.



PALATE: Textured, with layers of white peach, pear and white flowers melding with mineral characters and subtle brioche notes. A freshening acidity underpins this dense and enticing palate, leading to a long and elegant finish that urges another sip.



Te Koko
2020