

Alc 13.5% **pH** 3.31 **TA** 6.4 g/l

SEASON SUMMARY

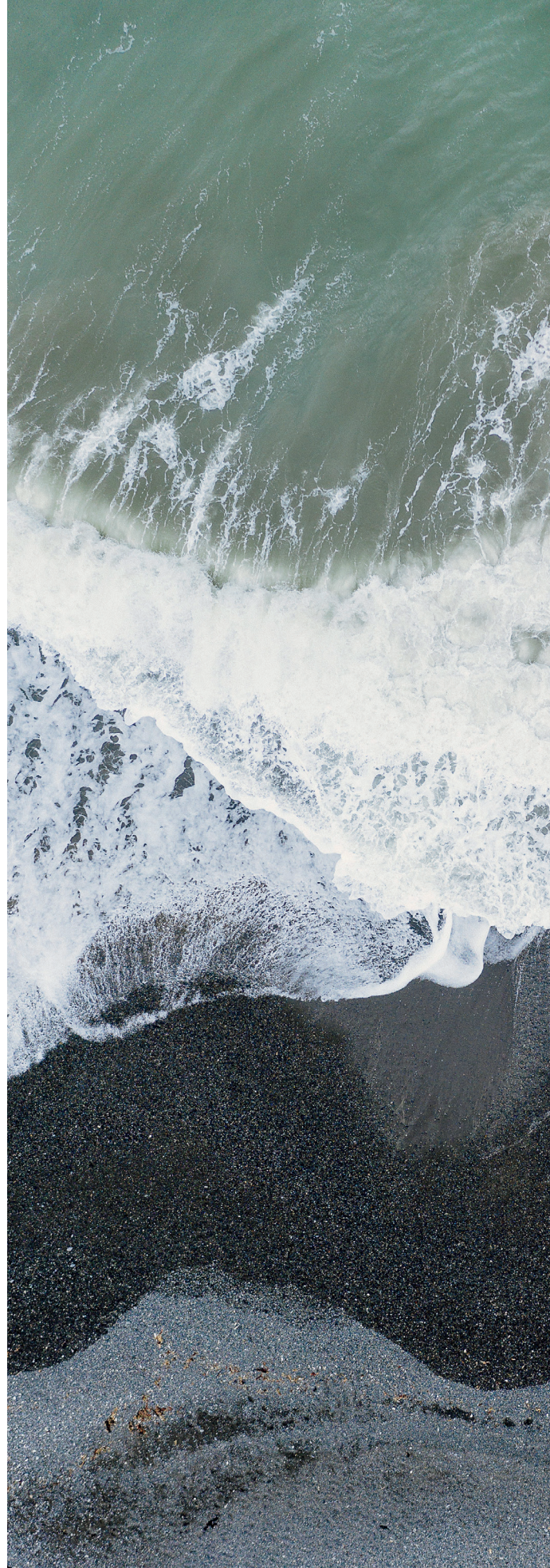
Budburst in Marlborough was once again earlier than normal and the growing season in the Wairau Valley raced off to a frost-free start. However, early predictions of a bumper crop were quashed during the coldest December in 50 years. The unseasonably cool temperatures affected the later flowering varieties, and especially Sauvignon Blanc.

Cooler than average weather conditions prevailed through most of the summer, bringing the season back from its early start and putting worried looks on many a winemaker's face. But, the beginning of autumn brought the arrival of a true 'Indian Summer' and the vineyards ripened rapidly under sunny blue skies.

The Te Koko harvest began on March 2nd and finished on March 17th. While the crops were lower than initially expected, the flavours were superb and all vineyards produced ripe, concentrated fruit.

KEY VINEYARDS

The grapes for Te Koko were sourced from four of our oldest Sauvignon Blanc vineyards planted in the warm, free-draining gravelly soils of the Brancott Valley, Rapaura and Renwick sub-regions.

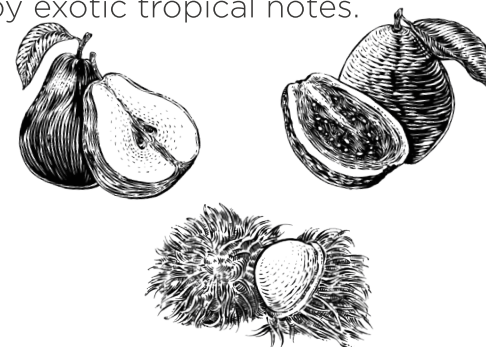


WINEMAKING & BLENDING

After gentle pressing and settling for two to three days, the juice was racked directly to French oak barrels (less than 10% new) where it underwent a slow and steady fermentation that was initiated by indigenous yeasts. The primary fermentation progressed carefully, gaining complexity over eight months under the watchful eye of our winemaking team. The wine rested in barrel on fine lees until September 2008. Careful maturation in the cellar creates the unique texture and acid profile of Te Koko, with the resultant wine reposing a delicate balance. The barrels were tasted diligently prior to the final blending and bottling in February 2009.



NOSE: Our 2007 Te Koko is an entirely unique expression of Marlborough Sauvignon Blanc. Fragrant lemon thyme, stone fruit and mandarin blossom meld with nutty savoury tones, underlined by exotic tropical notes.



PALATE: The many-layered palate is creamy, textured and balanced by clean mineral acidity.



Te Koko
2007