

Alc
13.0%

pH
3.09

TA
7.1 g/l

SEASON SUMMARY

Dry, challenging, rewarding. In fact, the 2016 season was one of the driest Marlborough has seen since vineyards were first planted.

A cool start to the growing season brought frequent frosts, providing challenges right up until flowering. January to April, however, saw warmer than average temperatures. The excellent ripening conditions were reminiscent of the famous 2010, 2014 and 2015 seasons.

We began hand-picking the Sauvignon Blanc used for Te Koko on 4th April. The harvest window was short and swift with the picking completed within the week, on 10th April.

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, Widows, Estate and Brook Street vineyards are ideal for Sauvignon Blanc.

WINEMAKING & BLENDING

After gentle pressing and settling for a period of 24 hours, the juice was racked directly to French oak barrels (8% new) 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 for 15 months. 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.



NOSE: The 2016 Te Koko Sauvignon Blanc is concentrated and complex. The nose is a pleasure of white peach, preserved citrus and tropical vibrance.



PALATE: Its expressive and vibrant palate welcomes the tongue with ripe stone fruits and citrus intensity. Given time in the glass, the wine opens out to reveal guava and rambutan. Long, lingering notes of orchard fruit and a pleasing burst of freshness make the next sip a certainty.



Te Koko
2016