

Alc 13.5% **pH** 3.1 **TA** 7.1g/l

SEASON SUMMARY

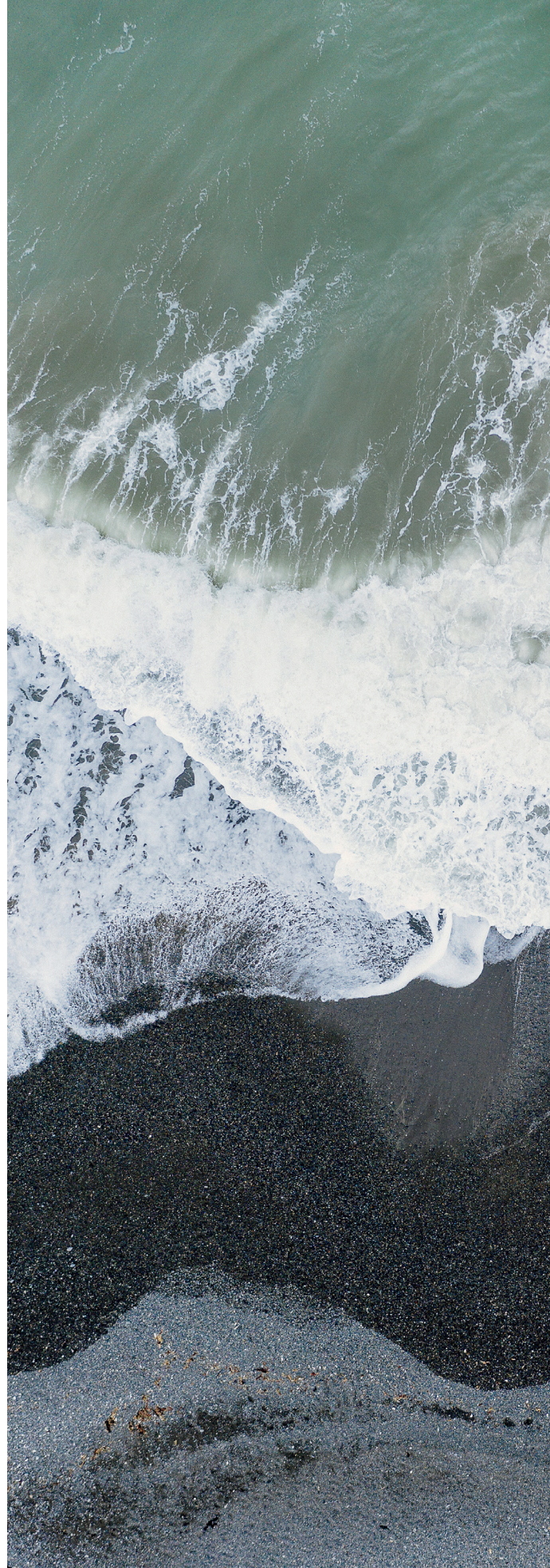
Our vineyard crews had their work cut out for them this year. Budburst came early across the region, while the cold nights and frosts in September and October meant very early mornings for the crew. Fortunately, the frost protection we have on most of our vineyard sites kept the grape safe. Of course, Mother Nature rarely does things by halves. The challenging conditions continued: unsettled weather during the December flowering period meant good soil conditions, but significant reductions in crop levels.

But while she can be stern, Mother Nature can be equally generous - even in the same season. The growing period for 2021 was a continuous thread of beautifully warm, dry conditions, which gave us very little disease pressure to worry about. And, as is often the case, the lower yields had a significant upside: fantastic fruit. The perfect temperatures meant that acid levels remained high, with the grapes developing their full flavour on the vine.

The Te Koko harvest commenced on March 19th and was completed on March 26th.

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.

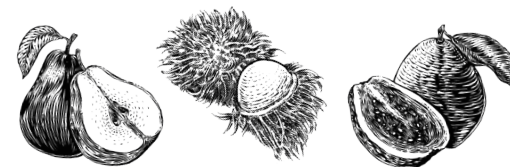


WINEMAKING & BLENDING

After gentle pressing and settling for 24 hours, the juice was racked directly to French oak barrels (8% new) and large format wooden 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 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 2021 initially closed on the nose but unfurls with notes of subtle tropicality, honey and graphite.



PALATE: The palate is extraordinarily complete, with complex layers of peach, preserved citrus and toasted nuts. A fine line of acidity and an enticing saline minerality balance the intense core of fruit and provide a fresh, palate-cleansing finish.



Te Koko
2021