

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

SEASON SUMMARY

Idyllic flowering weather led to excellent set in all varieties, and particularly Sauvignon Blanc, which bloomed into a bountiful crop. A warm summer followed and the season finished close to the long term average in terms of heat summation, sunshine hours and rainfall.

The exceptionally dry ripening season was punctuated by two rain events during the second half of harvest, producing many a grey hair and speeding up the picking.

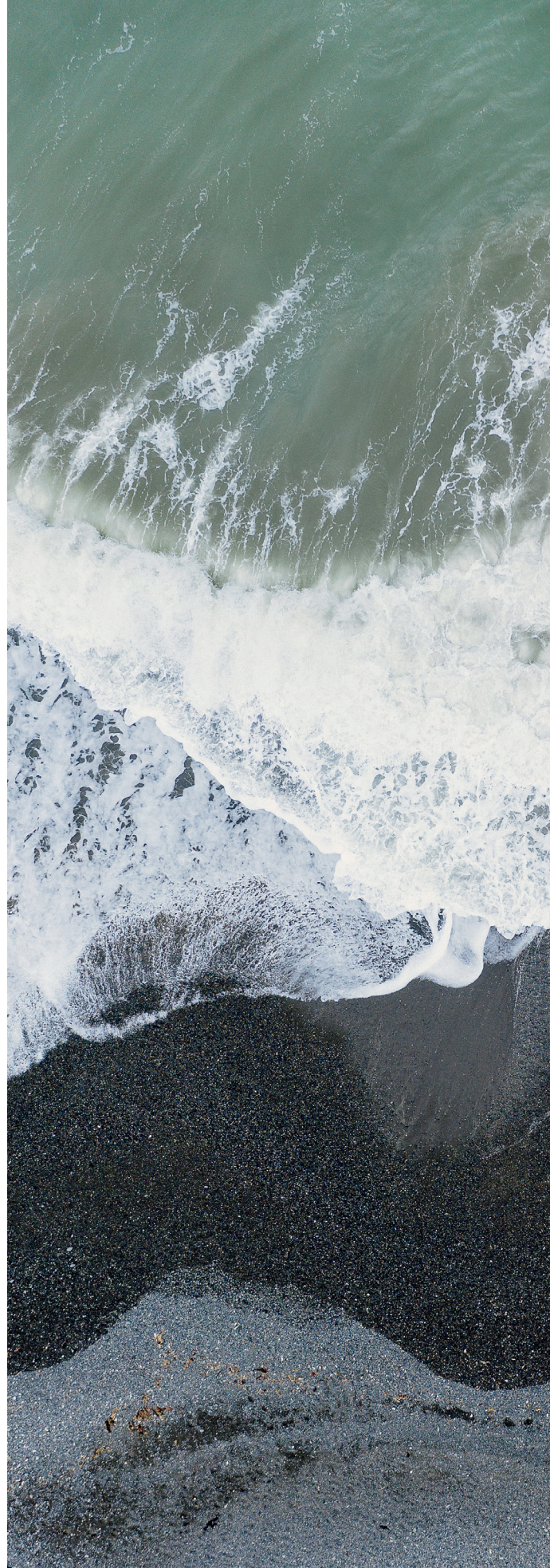
Harvest started slightly earlier than usual and was particularly condensed. The harvest for Te Koko commenced on March 26th and finished on April 11th.

KEY VINEYARDS

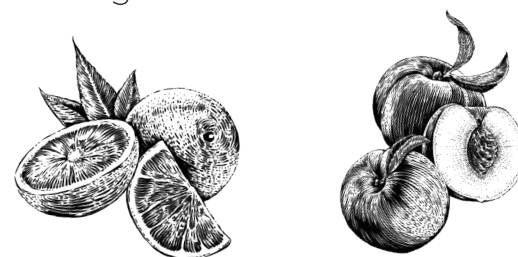
The grapes for Te Koko were sourced from two of our oldest Sauvignon Blanc vineyards planted in the warm, free-draining gravelly soils of the Brancott Valley, Rapaura and Renwick sub-regions.

WINEMAKING & BLENDING

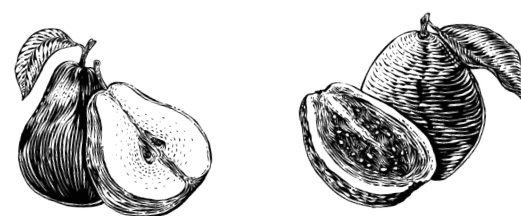
After gentle pressing and settling for two to three days, the juice was racked directly to French oak barrels (less than 10% new) where it underwent a slow and steady fermentation that was initiated by indigenous yeasts. The primary fermentation progressed



carefully, gaining complexity over eight months under the watchful eye of our winemaking team. The wine rested in barrel on fine lees until October 2009. 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: Our 2008 Te Koko is intense and intriguing. Aromas of lemon thyme, mandarin blossom and stone fruit combine with ginger spice, toasted nuts and savoury tones. Typically exotic tropical notes underline the nose.



PALATE: The richly-layered, creamy and textural palate is balanced by clean mineral acidity, leading to a long and persistent finish.



Te Koko
2008