

Alc 14%      pH 3.3      TA 6.1 g/l

## SEASON SUMMARY

Overall the summer was cooler and wetter than usual for Marlborough. The flowering period was damn and cool for our early sites, so fruit set was variable around the region. January was very warm and dry, while February and early March were punctuated by significant rainfall events, which in turn placed Botrytis pressure on a few blocks.

Cool temperatures and dry weather throughout the rest of March and April allowed the ripening and harvest periods to progress smoothly, with all sites harvested within a month.

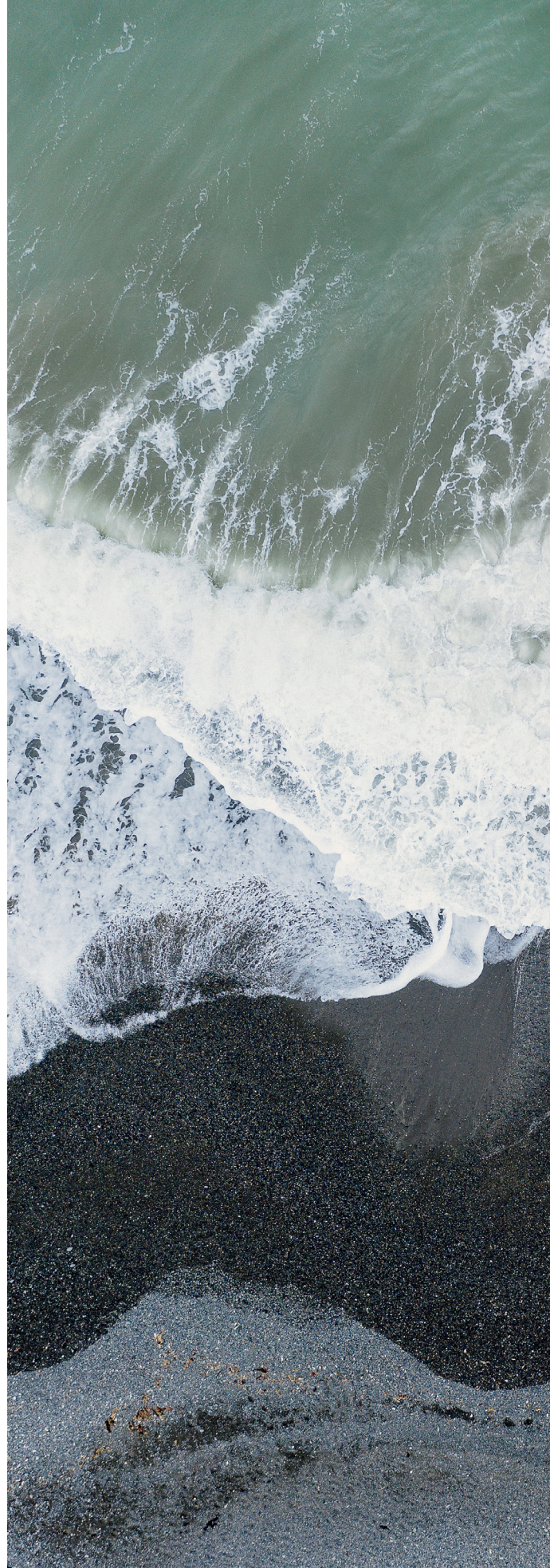
The harvest began on April 4th under very settled autumn conditions, with the last fruit coming in on April 23rd.

## KEY VINEYARDS

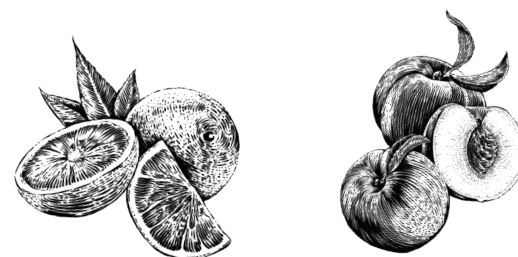
The grapes for Te Koko were sourced from two of our oldest Sauvignon Blanc vineyards planted in the warm, free-draining gravelly soils of the Rapaura and Renwick sub-regions.

## 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 2010. 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 2009 Te Koko is intriguing and fragrant. On the nose, you'll find roasted nuts, fresh thyme, lemon curd and nectarines.



**PALATE:** Exotic florals and smoky notes follow before the mouth-filling palate arrives with ample ripe tropical fruit, lemon sorbet and mealy complexity. Bright acid lifts the rich, lingering finish.



Te Koko  
2009