

Alc
14%

pH
3.36

TA
6.7g/l

SEASON SUMMARY

The 2010 growing season began with a false start. Unseasonably warm temperatures were quickly followed by protracted cool spring weather, resulting in variable shoot growth around the valley. Fortunately, flowering was largely successful with warm weather during the critical set time.

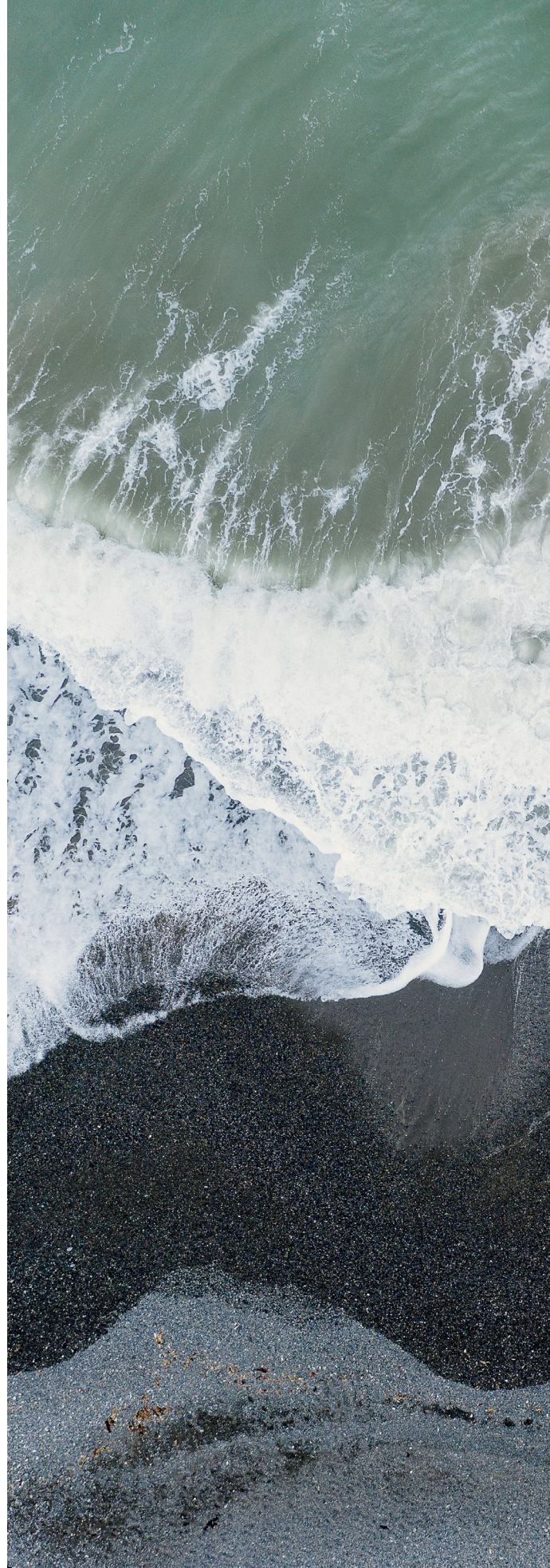
From late December onward the season was reasonably warm and very dry. Harvest - done in the cool evenings to preserve flavour - was rarely interrupted by rain and the fruit was harvested at a steady pace, beginning on April 12th and finishing on April 25th.

KEY VINEYARDS

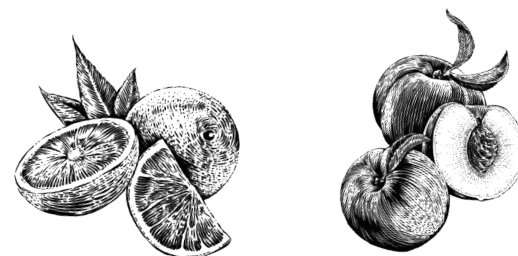
Te Koko comes from our oldest vines planted on the floor of the Wairau Valley. The warm, free-draining gravelly soils of the Motukawa, Widow's Block, Estate and Brook Street vineyards are ideal for Sauvignon Blanc.

WINEMAKING & BLENDING

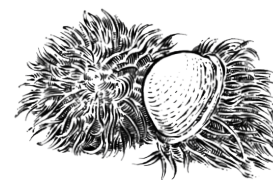
After gentle pressing and settling for two to three days, the juice was racked directly to French oak barrels (8% new) where it underwent a slow and steady fermentation that was initiated by indigenous yeasts. The primary fermentation progressed carefully, gaining complexity over eight months under the watchful eye of our winemaking team.



The wine rested in barrel on fine lees until October 2011. 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 2010 Te Koko is fragrant and complex. An abundance of aromas greets the nose, including nectarine, honeysuckle flowers and a hint of smoke.



PALATE: The palate opens with a creamy richness that brightens quickly with lemon sorbet and grapefruit pith. Fine yet textural, the savoury undertones, biscuit complexity and ginger nut draw you into a long, lingering finish.



Te Koko
2010