

Alc 13.5% **pH** 3.65 **TA** 6.7g/l

SEASON SUMMARY

A warm spring emerged from an unusually wet winter, providing the perfect conditions for rapid growth. The warm conditions continued and flowering occurred in late November, a week earlier than average.

Rainfall in November and December allowed for a high level of fruit set and strong bunch growth through January. These ideal conditions led to heavy crops, so we undertook a ruthless thinning regime in the vineyards to maximise fruit quality and advance ripening.

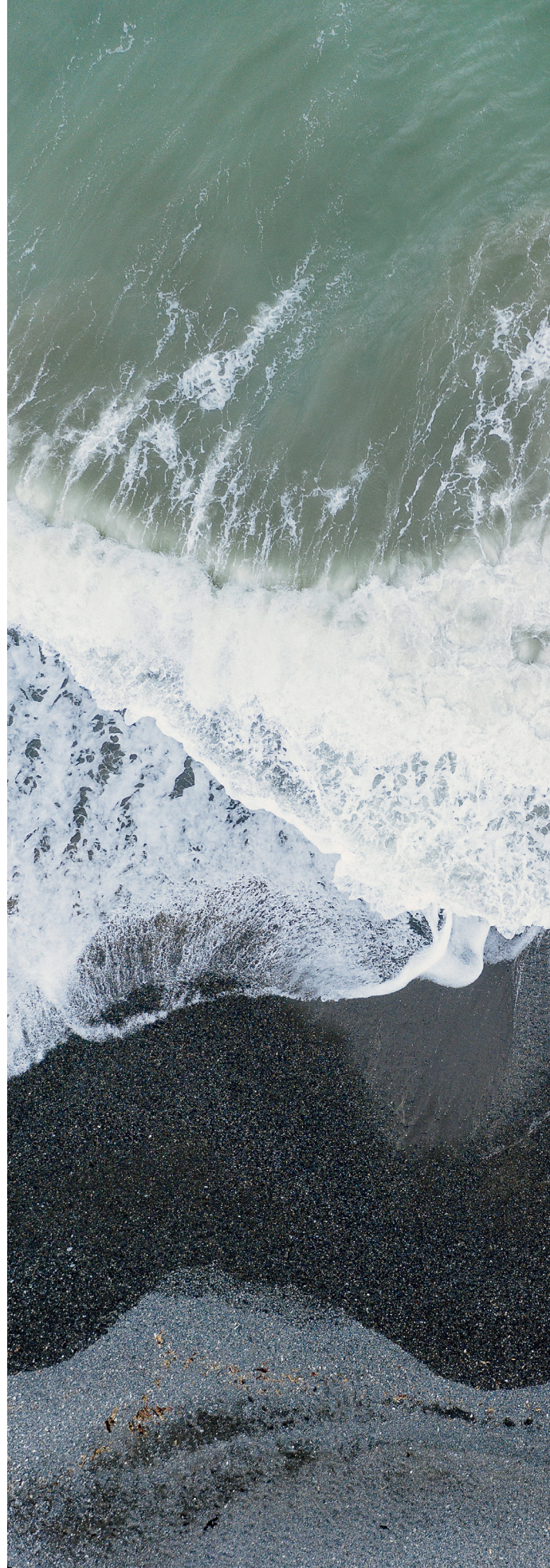
We hand-picked our vineyards according to their flavour profile over a three week period, with fruit coming into the winery in ideal condition. Harvest for Te Koko began on April 5th and finished just over a week later.

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

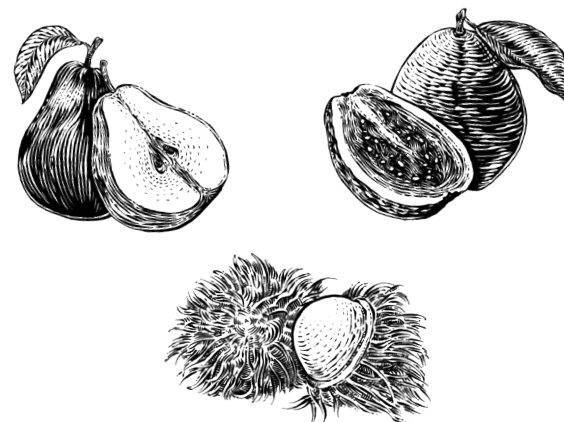
After gentle pressing and settling for 24 hours, the juice was racked directly to French oak barrels (8% new) where it underwent a slow and steady fermentation that was initiated by indigenous



yeasts. The primary fermentation progressed carefully, gaining complexity over eight months under the watchful eye of our winemaking team. The wine rested in barrel on fine lees until December 2012. 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 2011 Te Koko Sauvignon Blanc is luscious and generous. Lemon citrus, beeswax and passionfruit flower aromas greet the nose.



PALATE: The generous palate holds green mango, white pepper and flint. Fresh acidity balances out the rich textures, while subtle tropical fruit and taut minerality linger on the plush finish.



Te Koko
2011