

Alc 13.5% **pH** 3.31 **TA** 7.3g/l

SEASON SUMMARY

Spring was warm and sunny, encouraging good shoot growth. But December brought with it frequent cool temperatures and cloudy days. This resulted in a poor flower set and lower than usual crop levels.

Summer continued with cool temperatures and the lowest sunshine hours in 80 years, forcing the grapes to ripen slowly. Brilliant blue skies arrived at Easter, and the unusually warm conditions continued through Autumn and let the grapes ripen fully.

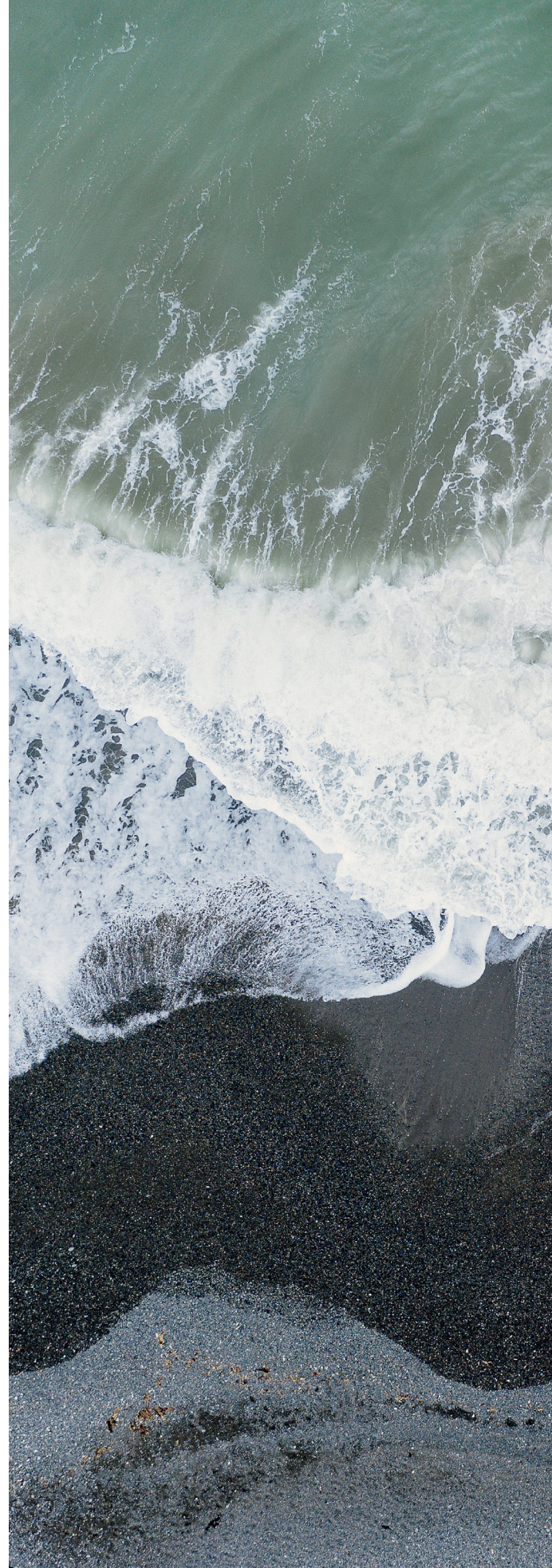
The late-season warmth meant all the fruit had a long 'hang time', translating into excellent flavour. Yields were down 25%, but these lower yields naturally ensured the fruit could be harvested at a perfect point of outstanding flavour and balance. The result was a quick and compact harvest, beginning on a cool April 12th morning and finishing on May 2nd.

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

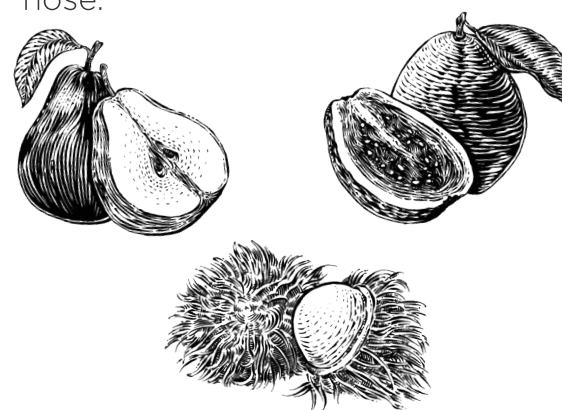
After gentle pressing and settling



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 October 2013. 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 2012 Te Koko Sauvignon Blanc is tropical, ripe and refreshing. Notes of dried apricot and lemon curd greet the nose.



PALATE: Stone fruit notes intensify on the palate, supported by smoky oak and leading to a focused, persistent finish.



Te Koko
2012