

**Alc** 13.5%      **pH** 3.16      **TA** 7.1g/l

## SEASON SUMMARY

Vineyard flower set has a direct effect on bud fruitfulness the following year. With 2012's poor flower set in mind, our team pruned to their advantage, laying down additional canes where appropriate.

Ideal spring conditions during flowering and budburst gave our vines great balance come bunch development. Fastidious canopy management throughout the mild and sunny growing season ensured fruit developed and ripened at an ideal rate.

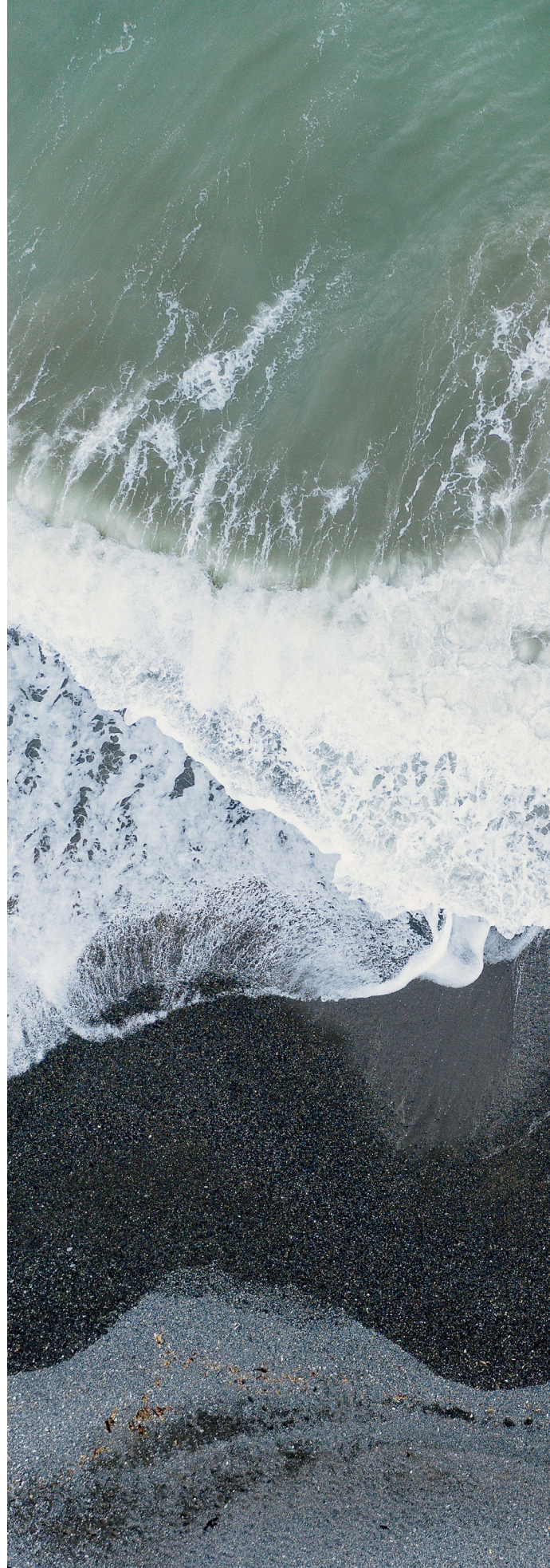
The harvest of our Sauvignon Blanc fruit commenced on March 29th, with the first fruit coming in from the Rapaura and Renwick subregions. The compact harvest lasted just two weeks, finishing on April 15th. Crop levels were well balanced and slightly below average.

## KEY VINEYARDS

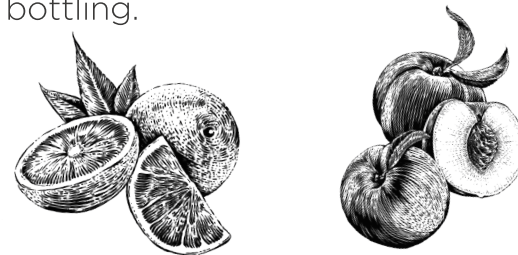
Te Koko comes from our oldest vines planted on the floor of the Wairau Valley. The warm, free-draining gravelly soils of the Motukawa, Widow's Block, Estate and Brook Street vineyards are ideal for Sauvignon Blanc.

## WINEMAKING & BLENDING

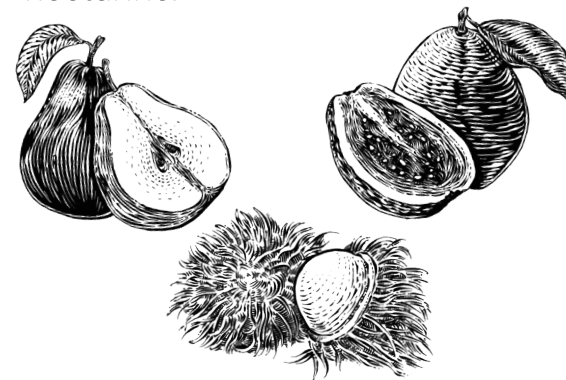
After gentle pressing and settling for 24 hours, the juice was racked directly to French oak barrels (8% new) where it underwent a slow and steady fermentation



that was initiated by indigenous yeasts. The primary fermentation progressed carefully, gaining complexity over four to five months under the watchful eye of our winemaking team. The wine rested in barrel on fine lees for 15 months. 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 2013 Te Koko Sauvignon Blanc is juicy, vibrant and exotic. Aromas of honeysuckle and sweet herbs are supported by an immediate flavour of white nectarine.



**PALATE:** The mouthwatering palate has hints of white peach, makrut lime and lemongrass. Its texture is ripe and round, while flinty minerality adds an ethereal, savoury complexity. The structure is underpinned by carefully-intertwined acidity that builds to a fresh and vibrant finish.



**Te Koko**  
2013