

**Alc** 13.7%      **pH** 3.06      **TA** 7.8g/l

## SEASON SUMMARY

The 2014 growing season was true to the old farmer adage 'early summer, early winter'. The warm spring brought early budburst and resulted in the earliest harvest in Cloudy Bay's nearly 30 years.

Early in the season, it was apparent that yields would be high. To maximise the quality we regulated crop levels by removing whole canes in October. We kept on refining with extensive shoot thinning in November and a green harvest prior to veraison.

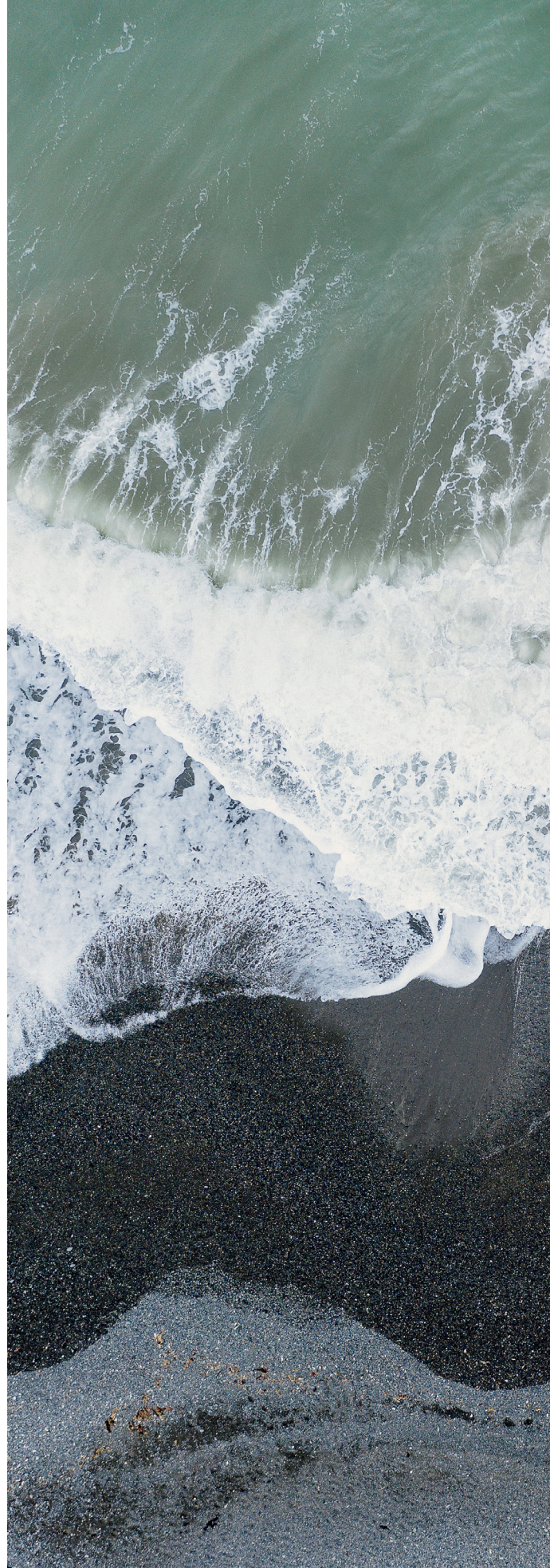
We began hand-picking the Sauvignon Blanc used for Te Koko on April 1st and finished on April 6th. The yield was slightly below average and the concentration and complexity of the fruit shone through. Harvest was done in the cool of night to preserve acidity and aromatic purity.

## KEY VINEYARDS

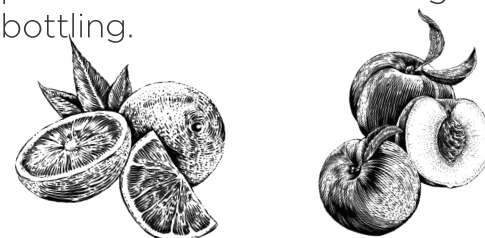
Te Koko comes from our oldest vines planted on the floor of the Wairau Valley. The warm, free-draining gravelly soils of the Motukawa, Widow's Block, Estate and Brook Street vineyards are ideal for Sauvignon Blanc.

## 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 2014 Te Koko Sauvignon Blanc is complex and richly layered. Ripe citrus and stone fruit are complemented by exotic floral notes. Grapefruit and white nectarine are a fresh counterpoint to richer notes of lemon curd and beeswax.



**PALATE:** The palate has a taut entry with a texture that builds towards the finish, a shape attributed to barrel fermentation and time on lees. The finish is an amalgamation of nectarine, glacé fruit and subtle smoky oak. Floral characters of jasmine, honeysuckle and pollen linger in the background.



Te Koko  
2014