

**Alc** 13.9%      **pH** 2.98      **TA** 7.9g/l

## SEASON SUMMARY

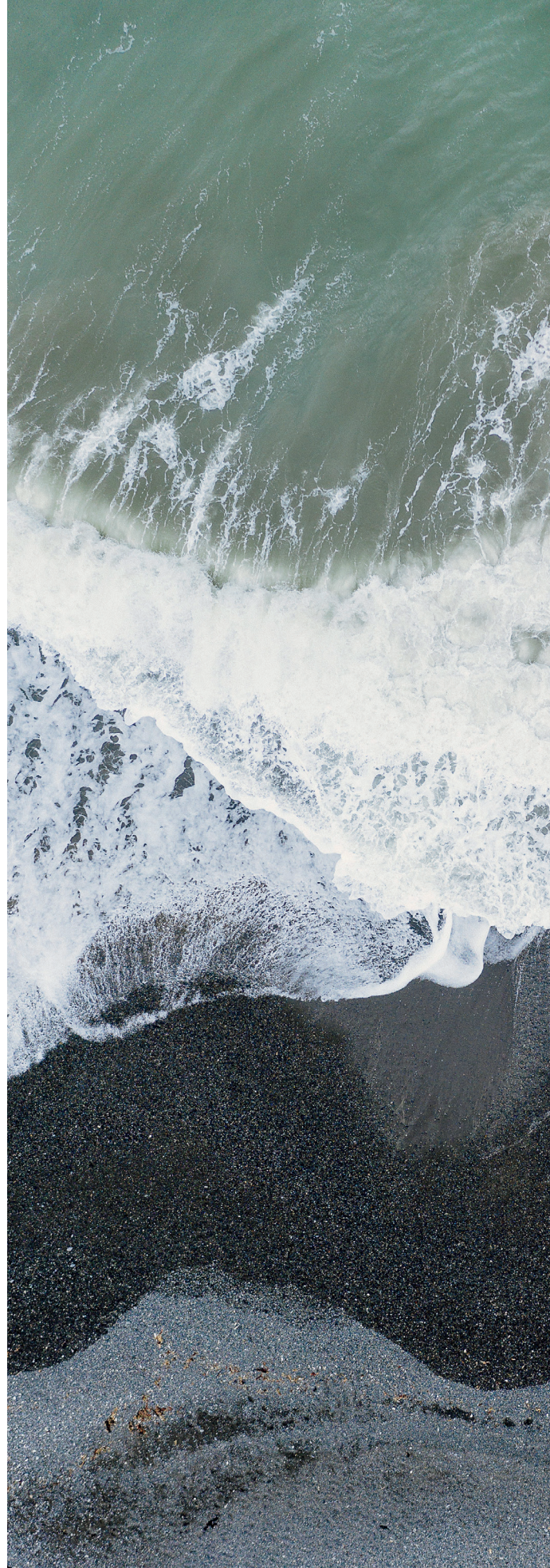
The 2015 growing season had a cool, dry start. Frosts were numerous, providing continual challenges right up until flowering. The cool temperatures stuck around from mid-November to mid-December, disrupting the flowering and leading to 15% lower crops than the previous year.

But warm weather arrived in time for Christmas, with above-average temperatures in January. Low yields and the driest recorded growing season led to early ripening. These dry conditions meant we focused on efficient viticultural practices to protect the vines from severe stress. Our vineyard crews took great care with leaf removal to prevent over-exposing the ripening fruit to the hot sun.

We began hand-picking the Sauvignon Blanc used for Te Koko on March 27th and harvest finished on April 4th. The yield was slightly below average and the concentration and complexity of the fruit shone through.

## 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 2015 Te Koko Sauvignon Blanc is vibrant, rich and complex. Ripe citrus, stone fruit and gentle savoury spices greet the nose, giving way to a taut palate.



**PALATE:** Fresh grapefruit and white nectarine create a mouthwatering entry, while time in the glass allows these characters to meld with textures and tones of honey and beeswax. The wine finishes with notes of ripe stone fruit, savoury smoke, graphite and just a hint of summer flowers.



**Te Koko**  
2015