

Te Koko

SAUVIGNON BLANC 2023

Tasting notes

SEASON SUMMARY

The 2023 season began on an unsettled note, with lighter yields and looser bunches after a tricky fruit set. It turned out to be a blessing in disguise. Summer settled into a mild rhythm, with rain from November to January keeping our vineyard team on their toes. Thanks to rigorous canopy management, the fruit stayed healthy, balanced, and full of promise. Then came March and April, when Marlborough's sunshine stretched on and cooler nights locked in freshness. With strong canopies and no rush to pick, each parcel was hand-harvested at its peak, our patience, once again, paying off.

THE VINEYARDS

Te Koko draws from some of our oldest Sauvignon Blanc vines on the Wairau Valley floor. The warm, free-draining gravelly soils of Motukawa, Widow's Block, Mustang, and Brook Street provide the perfect stage for fruit that balances power with finesse.

WINEMAKING & BLENDING

After gentle pressing and settling for 24 hours, the juice was sent straight to French oak barriques (7% new) and large wooden cuves. Indigenous yeasts took over, guiding a slow, steady fermentation that lasted four to five months. The young wine rested for 11 months on fine lees across barriques, cuves, and concrete – building complexity and texture – before being blended. To finish, it was aged in stainless steel, concrete, and large-format wooden cuves for a more delicate, balanced profile. The result is a wine that marries richness with a savoury depth with bright acidity.

NOSE

Initially shy, the bouquet gradually opens to reveal just-ripe mango, lemon verbena, and juicy, sun-warmed lemon. A little patience in the glass pays off, as freshness gives way to subtle complexity.



THE PALATE

Concentrated and mouth-watering, the palate continues the sun-warmed impression with notes of meadow hay, preserved citrus, and white nectarine. Layers of salted almond and a gentle smoky minerality carry through to a finish that is long, focused, and quietly powerful.



Alc
13.5%

pH
3.01

TA
7.0 g/L