

Te Koko

SAUVIGNON BLANC 2024

Tasting notes

SEASON SUMMARY

The growing season began cold and unsettled, with some sharp frosts over the flowering period. This resulted in a lower-than-average crop as summer arrived and arrive it did. In Marlborough, we experienced our driest 10 months since records began - it was also beautifully sunny, and certainly a blessing from a disease-control point of view.

The lack of rainfall reduced the yield still further than the spring frosts, and the warm weather led to an early harvest. Fortunately, cooler nights from late February onwards, ensured that ripening slowed and acid balance was retained.

With the fruit in pristine condition, this ideal climate gave us the time to slow down our decision making as we approached harvest.

THE VINEYARDS

Te Koko is sourced from some of our oldest Sauvignon Blanc vines planted on the Wairau Valley floor. The warm, free-draining gravels of Motukawa, Widow's Block, Mustang, and Brook Street provide structure and generosity, balancing richness with finesse.

WINEMAKING & BLENDING

After gentle pressing and settling overnight, the juice was racked to French oak barriques (7% new) and large-format cuves. Indigenous yeasts took charge, guiding a slow fermentation over four to five months. The wine rested for 11 months on fine lees in a mix of barriques, cuves, and concrete, layering texture and complexity before blending.

To finish, it was matured in stainless steel, concrete, and large-format oak cuves—an approach that tempers oxidation and preserves the delicate balance between richness, savoury depth, and bright acidity.

NOSE

Closed on the nose in its youth. There are notes of steel-cut lemon, cantaloupe skin and subtle white florals and graphite. There's clearly an intensity here, but hard to pin down at this stage.



THE PALATE

The palate is similarly reserved and mineral. There are layers of texture, giving this a mouthfilling impression, balanced by a rainwater citrus acidity. Overt fruit notes are muted at this youthful stage, but as the wine warms in the glass one can begin to recognise subtle notes of white stone fruit, salted lemon and toasted grains.



Alc
14.0%

pH
3.00

TA
6.29 g/L