

<https://www.cloudybay.co.nz/our-wines/te-koko/te-koko-2013>

*Te Koko*

2013 vintage

Te Koko 2013



Vineyards for making Te Koko 2013 were specifically chosen due to a combination of flavour intensity borne from vine age, balanced acidity and a ripe aromatic profile



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*Forget all you know about New Zealand's Sauvignon Blanc*

Cloudy Bay broke the winemaking rules to create a sophisticated style of New Zealand Sauvignon Blanc made through wild fermentation and aging in old French oak.



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#### NOSE

*Initial scents of white florals and fresh herbs are supported by those of sweet stone fruits and honeysuckle, and completed by a flinty intriguing minerality*

#### PALATE

*Juicy, with mouthwatering notes of nectarine, kaffir lime and lemongrass. A round and creamy mouthfeel complimented by a gentle minerality, while the nervy acidity contributes to a youthful and vibrant finish*

Marlborough

—  
*A blend of six of our Sauvignon Blanc vineyards located within the Rapaura, Brancott and Renwick sub-regions*  
—

*Free-draining gravel based soils with shallow sandy-loam horizons*

TODAY 0°C  
8:34 AM

ENJOY WITH

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HONG KONG S.A.R., CHINA  
*Ginger crab*



JAPAN  
*Soba and katsuobushi*

[SEE THE FORAGE MAP](#)



*Tim Heath*  
Senior Winemaker

" *The 2013 Te Koko is a complex and textural expression of Marlborough Sauvignon Blanc; it is a wine to watch.* "

[MORE ABOUT TIM HEATH](#)

## HOW IT WAS MADE

### *Harvest*

Harvest 2013 passed quickly with varieties ripening at similar rates due to the remarkably uniform growing season. The grapes were harvested in the cool of night to preserve fruit flavour and loaded in whole bunches immediately into presses.

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indigenous yeasts. Primary fermentation completed in 4-5 months, while partial malolactic fermentation tempered its fresh acidity. The wine remained in barrel on yeast lees until October 2014, when it was racked and lightly fined for clarity.

## MUST KNOW

### *Te Koko 2013*

*Marlborough*

10  For consumption → 12°C

 Cellaring potential  
10 YEARS MIN

<i>Alcohol</i>	13.7 %
<i>Vintage</i>	2013
<i>pH</i>	3.16
<i>Varietal</i>	Sauvignon Blanc
<i>Bottling</i>	November 2014
<i>Harvest</i>	Friday, March 29, 2013 to Monday, April 15, 2013
<i>Acid</i>	7.8 g/L
<i>Closure</i>	Screwcap

*Safra 2013. Almoço no São Lourenço em 28/05/2017.*