

CLOUDY BAY

Notes from the winery – Te Koko 2012

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tasting note

Ripe and tropical with notes of dried apricot and lemon curd, our Te Koko 2012 is refreshing, while texturally rich. The stone fruit notes intensify on the palate, supplemented by hits of smokey oak leading to a focused, persistent finish.

vineyard

The grapes for our 2012 Te Koko were sourced from six of our sauvignon blanc vineyards located within the Rapaura, Brancott and Renwick sub-regions. The soils are predominantly free draining gravels requiring irrigation during the growing season.

the season

Spring in Marlborough was cool and sunny, encouraging good shoot growth although bud burst was a week later than normal. In December, the temperatures dipped. Cool and cloudy days were all too frequent resulting in a poor flower set and therefore lower than usual crop levels. Summer continued with cool temperatures (in fact, the lowest sunshine hours in 80 years), forcing grapes to ripen slowly. Brilliant blue skies arrived over Easter and unusually warm Autumn conditions allowed grapes to fully ripen.

harvest

Our Sauvignon Blanc harvest commenced on the 12th of April under cool, yet settled Autumn conditions. Consistent with years past, the first fruit was harvested from the stonier, young river bed soils in the Rapaura and

Renwick subregions. Our Sauvignon Blanc harvest was quick and compact, lasting only three weeks, meaning all fruit had a long “hang-time” resulting in excellent flavour development. The final block was harvested on the 2nd of May. Despite the cool season, naturally low yields ensured that all fruit was harvested with excellent physiological maturity and ripeness, producing fruit with outstanding flavour and balance. The 2012 harvest was down by 25%.

vinification

Our grapes were harvested in the cool of evening to preserve fruit flavour and loaded immediately into our presses. After settling the juice for a period of three days, it was racked directly to French oak barrels (around 8% new). The wild yeast fermentation was typically slow and took about 8 months to complete. Fresh acidity was tempered by partial malolactic fermentation. The wine remained in barrel on yeast lees until October 2013, when it was racked and lightly fined for clarity. Our Te Koko 2012 was bottled in November 2013 and analysis showed a pH of 3.31, 7.3 g/L titratable acidity, 3.6 g/L residual sugar and an alcohol of 13.5%.

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