

Cloudy Bay Te Koko Sauvignon Blanc, Marlborough

£44.00



Vintage:	2015
Bottle Size:	75cl
Alcohol %:	13.50%
Country:	New Zealand
Description:	Released as a matured wine, Te Koko is a full-bodied style with a hint of smoky oak.
Cepages:	Sauvignon Blanc
Group:	New Zealand
Sub group:	South Island
Colour:	White
Closure:	Screwcap
Producer:	
Website:	www.cloudybay.co.nz
Organic/Bio Status:	
Food / cocktail match:	Oysters! Roasted vegetables like Fennel Pork or Veal
Food / cocktail recipe:	
Press	'Te Koko is less about Sauvignon Blanc fruit flavours (which are nevertheless evident) and more about texture and an array of nut, bran biscuit and spicy characters, thanks to wild yeast fermentation and lees stirring. Rich, smooth and mouthfilling.' - Bob Campbell MW, Decanter, June 2016
Awards	
Other Info:	Cloudy Bay Vineyards was established in 1985 by Cape Mentelle Vineyards in Western Australia, and is today part of Estates & Wines. Innovation, meticulous attention to detail and regional expression, are the guiding principles of Cloudy Bay. The Cloudy Bay team is committed

to producing wines of region and strives to enhance the pure, bracing flavours and stunning vibrancy, naturally afforded by the climate and soils of Marlborough. The winery and vineyards are situated in the Wairau Valley in Marlborough at the northern end of New Zealand's South Island. This unique and cool wine region enjoys a maritime climate with the longest hours of sunshine of any place in New Zealand.