

Cloudy Bay Te Koko Sauvignon Blanc, Marlborough



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Tasting Note

Te Koko undergoes a very slow fermentation in French oak barrels and following the malolactic, it is aged for a further ten months on its lees, again in oak. Rich, almost creamy on the palate, showing cut grass, asparagus, greengage and guava, alongside hints of caramel and vanilla.

Demo Version - Select.Pdf SDK

Full breakdown

Product Code:	00013424
Country:	New Zealand
Region:	Marlborough
Sub-Region:	Marlborough
Vintage:	NV
ABV:	13.5%
Bottle Size:	75cl