

Cloudy Bay `Oak Aged` Te Koko 2020



Region

Marlborough is by far New Zealand's largest grape growing region with more than two-thirds of all plantings. First planted in 1873 it is known in the region by the Maori name, Kei puta te Wairau meaning 'the place with the hole in the cloud' due to its very high 2,410 sunshine hours a year. High sunshine and a dry growing season help to create the famous intense flavours. Generally, plantings are in two main valleys of Wairau and Awatere. Much of the land is alluvial river basin with well-drained soils that provide an ideal for Sauvignon Blanc and clay slopes better suited Pinot Noir and Pinot Gris.

Producer

Cloudy Bay Vineyards was established in 1985 by Cape Mentelle Vineyards in Western Australia, and is today part of Estates & Wines, The Moët Hennessy Wine Division. The winery and vineyards are situated in the Wairau Valley in Marlborough at the northern end of New Zealand's South Island. The winery is named after the bay at the eastern extreme of the Wairau Valley, named so by Captain Cook on his voyage to New Zealand in 1770. Cloudy Bay has 250 hectares over four estate vineyards, and long-term supply agreements with nine Wairau Valley growers. The main varieties grown are Sauvignon Blanc, Chardonnay and Pinot Noir with lesser quantities of Gewurztraminer, Riesling, and Pinot Gris.

Tasting Notes

A richly textured, alternative style of Sauvignon Blanc fermented in French oak using indigenous yeasts, then ages for 16 months on fine lees. This is made in a richer, more toasty style than the traditional, fruit forward New Zealand Sauvignon's. The nose has luscious aromas of lychee, mango and almond intermingle with green gooseberry and a trace of wood smoke. The weighty palate offers a delicious medley of tangy citrus, crème caramel and nougat flavours, and a long, lingering finish.

Food

This weight wine is incredibly food friendly. Best with herb chicken dishes or dishes with subtle spices.

Technical Information

Country	New Zealand
Region	Marlborough
Grape(s)	Sauvignon Blanc (100%)
Type	White
Style	Luxurious
Oaked Style	Lightly oaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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