VINO FINO
Explore a World of Wine

CLOUDY BAY TE KOKO SAUVIGNON BLANC 2024



$78.99

Te Koko Sauvignon Blanc is all about weight and complexity

Product Code:	5906	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	14.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		
Producer:	Cloudy Bay		

New Zealand Wide Delivery

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TASTING NOTES

Included in the Appellation Marlborough Wine 2026 Annual Collection Top 12

Te Koko is an intriguing style of Sauvignon Blanc that has reached cult status around the world. Produced in very limited quantities this takes the famous Sauvignon Blanc fruit from the Cloudy Bay Vineyards that is gently pressed into mostly old French oak barrels and then left alone to do its thing. A long slow spontaneous fermentation with wild yeasts is followed by a partial malolactic and another year or so in barrel resulting in a very different but beguiling style of Sauvignon Blanc.

Winery notes (2024 Vintage)
"Cloudy Bay Te Koko sets a new style for Sauvignon Blanc. It’s sophisticated and complex, providing provocative pairings with a wide variety of cuisine. Wild yeasts and extended barrel fermentation unlock intriguing aromas and tastes, with white peach, intense citrus and tropical fruits like guava and rambutan. Crafted from just four parcels of older vines in the Wairau

Valley floor, Te Koko is the ultimate expression of Cloudy Bay’s terroir.

The Te Koko 2024 is quite closed in its youth. There are notes of steel-cut lemon, cantaloupe skin and subtle white florals and graphite. The palate is similarly reserved and mineral. There are layers of texture, giving this a mouthfilling impression, balanced by a rainwater citrus acidity. Overt fruit notes are muted at this youthful stage, but as the wine warms in the glass one can begin to recognise subtle notes of white stone fruit, salted lemon and toasted grains.

After gentle pressing and settling overnight, the juice was racked to French oak barriques (7% new) and large-format cuves. Indigenous yeasts took charge, guiding a slow fermentation over four to five months. The wine rested for 11 months on fine lees in a mix of barriques, cuves, and concrete, layering texture and complexity before blending. To finish, it was matured in stainless steel, concrete, and large-format oak cuves—an approach that tempers oxidation and preserves the delicate balance between richness, savoury depth, and bright acidity."

Reviews for the 2023 vintage below...

95/100 Decanter, June 2026 (2023 Vintage)
"We all know that Cloudy Bay created a New World classic back in 1985 when it introduced the world to Marlborough Sauvignon Blanc under then-owner David Hohnen and his winemaker Kevin Judd. They never stopped innovating and debuted Te Koko, an oak-fermented and -aged Sauvignon Blanc in 2001, a classic in its own right. Now part of the French luxury powerhouse LVMH group, Cloudy Bay continues to refine its styles. Today, Te Koko is a study in subtlety and elegance. Anne Krebiehl MW: Smokiness, suppleness, bright, juicy fruit, a gentle smoothness and vivid lemon brightness. This is lovely and understated, gentle and elegant. Freddy Bulmer: Lovely and enticing nose, with sweet spices and great depth of aromatics. This spans spiced citrus through to tropical fruit, with a lovely toasty character that continues onto the palate, with succulence at the core and a bright, lifted character. Good structure and lovely mouthfeel. Finishes very well. Roger Jones: Seamless, pure, clean, fresh and focused with great salinity and citrus fruits that are balanced by minerality depth and texture. Lovely, lingering freshness. Uplifting and clean-cut."

95/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2023 Vintage)
"The 2023 Te Koko Sauvignon Blanc is nutty and savory, laden with tobacco, sandalwood, cashews, Golden Delicious apples, salted melon and preserved citrus. In the mouth, the wine is creamy and silky, with intense acidity that balances the textured fruit. I happen to think that oak and Sauvignon Blanc make awkward bedfellows most of the time; their integration must feel seamless in order for it to work, and it works here."

17/20 Julia Harding MW, JancisRobinson.com, November 2025 (2023 Vintage)
"Smells both riper and sweeter than the straight Cloudy Bay 2025: lemon, nectarine and lime, with a light impression of herbs. Marked by the creamy texture and the layers of flavour. Full, deep and long and more subtle than in the early days of Te Koko, when the oak was both revolutionary and intrusive. A complex wine but quite pricey and only just balancing winemaking with fruit and acidity. "

93/100 Jamie Goode, WineAnorak.com, January 2026 (2023 Vintage)
"Fermented in oak (7% new), including some large format. Then finished off in concrete, stainless steel and large oak. This is a serious expression of Marlborough Sauvignon Blanc, capturing some of the variety’s intensity, but also an extra dimension. Lemongrass, dried herbs and fennel on the nose as well as vivid citrus fruit. The palate is taut and complex with some spicy citrus and a touch of pear, and very subtle green herbal hints, finishing with nice acidity and a tapering lemon and grapefruit note. It’s like white Bordeaux but with the volume knob turned up to 10. Not quite 11. Really good."

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