

CLOUDY BAY TE KOKO SAUVIGNON BLANC 2023

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Product image

\$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:	13.5%
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 2025 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 (2023 Vintage)

"The nose is a little reticent initially, but with time in the glass opens to reveal notes of just-ripe mango, lemon verbena and juicy sun-warmed lemon. The palate is concentrated and mouthwateringly complex. The sun-warmed impression continues, with notes of meadow hay, preserved citrus, and white nectarine, with layers of salted almond and a gentle smoky minerality

VINO FINO

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leading through to a long and focused finish.

Te Koko ferments in French oak barrels with indigenous yeasts, gaining complexity over four to five months under the watchful eye of our winemaking team. The wine then rests in barrel on fine lees for 15 months before blending and maturation in Cloudy Bay's cellars."

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."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch