

# KŌPAREPARE MARLBOROUGH PINOT NOIR 2020



Kōparepare

Together, restoring our oceans.

## Colour / Appearance:

Medium ruby with bright clarity.

## Aroma / Bouquet:

Lifted red cherry, raspberry, and floral notes on the nose with hints of dried thyme and cinnamon spice.

## Palate:

This medium bodied wine has varietal flavours of red cherry, wild strawberry, cinnamon spice, and hints of cocoa. The palate is elegantly framed with silky tannins and a refreshing, clean finish.

## Cellaring:

Best consumed young, although it does have the potential to age for 2-3 years if cellared correctly.

## Food Match:

Mushroom or red meat dishes.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	13.5%
<b>Residual Sugar:</b>	Dry
<b>Acidity:</b>	5.1g/L
<b>pH:</b>	3.61

**Harvest Dates:** 19th March - 2nd April 2020.

*Kōparepare (Māori for gift, present or contribution) is produced and bottled by Whitehaven Wines.*

*For every bottle sold, we donate to LegaSea, non-profit organisation dedicated to restoring the health of New Zealand's marine environment.*

## Climate:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights preceding harvest, ensuring acidities and flavours remained bright and vibrant. This was all built on good rainfall pre-Christmas, which set the vines up with healthy working canopies that held through to the end of harvest. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely condition.

## Grape Growing:

Fruit for this wine was sourced from vineyards located in the Omaka and Awatere Valley of Marlborough. The vines were trained to 2-cane VSP, and throughout the growing season shoot thinning, leaf plucking, and crop thinning were used to achieve balanced vines and an open, healthy canopy. The fruit was exceptionally clean, allowing the Winemakers to pick the at optimal ripeness during harvest.

## Winemaking:

At the winery the fruit was de-stemmed and loaded into various open-top fermenters. A mix of wild and commercial yeast strains was used to ferment this wine. Following pressing off we matured this wine in mostly old French barriques (7% new) for around 10 months. After this time, we emptied the barrels and let the wine sit on light lees in stainless tanks for 2-3 months, before blending and filtration. The wine was bottled on the 26th May 2021.

## Accolades:

Sam Kim, Wine Orbit: 91/100 Points

Candice Chow, Raymond Chan Wine Reviews: 90/100 Points

