KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2020



Colour / Appearance:

Light straw, with a green hue.

Aroma / Bouquet:

A lifted nose of stonefruit, mango and guava underlined with grapefruit and gentle crushed herbs.

Palate:

A zesty, medium-bodied wine with lovely fruit purity and juiciness. The citrus and tropical flavours are carried to long refreshing finish.

Cellaring:

We recommend drinking our 2020 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol: 13%

Residual Sugar: 2g/L

Acidity: 6.9g/L **pH:** 3.14

Harvest Date: Multiple picks from 22nd March through to 4th April 2020

Grape Growing:

Fruit for this wine was sourced exclusively from 'The Narrows' vineyard in the Upper Wairau Valley. Vines are pruned to between two and four canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, trimming and crop thinning are used to achieve balanced vines and an open, healthy canopy and clean fruit.

Winemaking:

The fruit was machine harvested in cool evening conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

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 conditions.

Produced and bottled by Whitehaven, Kōparepare (Māori for gift or contribution) helps to fund the work of LegaSea, a non-profit organisation committed to protecting New Zealand's marine environment. This is our gift to future generations – for every bottle sold, we donate \$1 per bottle to the cause.



