

# KŌPAREPARE MARLBOROUGH PINOT GRIS 2021



Kōparepare

Together, restoring our oceans.

## Colour / Appearance:

Pale lemon with bright clarity.

## Aroma / Bouquet:

Lifted white peach, pear and almond meal notes, with a hint of lemon citrus.

## Palate:

Classic pear and citrus flavours, with a suggestion of almond and cashew nut. The palate is softly textured with generous mouthfeel and a pleasant, long finish.

**Cellaring:** This wine is ready to be drunk now or within three years of the vintage date.

**Food Match:** Pair with sustainably sourced seafood.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	14%
<b>Residual Sugar:</b>	4.8 g/L
<b>Acidity:</b>	5.0 g/L
<b>pH:</b>	3.33

**Harvest Date:** March 15th & 22<sup>nd</sup> 2021

*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:

2021 will be remembered as a season of two halves. The early part of the growing season was marked by two severe frost burn events which affected much of the region to varying degrees. This was followed by variable cool and wet weather through flowering, resulting in fewer berries setting per bunch, further reducing crops after the frost damage. Post-Christmas however, we could not have asked for a better season. The weather remained warm, but not hot, and we had beautiful diurnal shift leading into harvest, retaining freshness and energy in the fruit and providing the perfect conditions for flavour development. The 2021 season provided us with clean, flavourful Pinot Gris grapes which were a joy to make wine from.

## Grape growing:

The fruit for this wine was sourced from our winery home block vineyard at Pauls Rd (53%) and our Tussocks Vineyard in the Awatere (47%). The vines are pruned to two canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit. Minimal crop thinning was required in 2021 due to naturally low crops.

## Winemaking:

A portion of the fruit used to make this wine was hand harvested and whole bunch pressed, with the balance machine harvested. After settling, we fermented the clean juice at 14-16°deg using an aromatic yeast strain. Once fermented we let the wine sit on light yeast lees for 2-3 months, before filtration and finally bottling on the 30th of August 2021.

## Accolades:

Sam Kim, Wine Orbit: 5 Stars

Michael Cooper, NZ: 4 Stars

Candice Chow (Raymond Chan): 85/100 points (4 stars)

