

# KŌPAREPARE MARLBOROUGH CHARDONNAY 2022



Kōparepare

Together, restoring our oceans.

## Colour / Appearance:

Mid straw with a bright clarity.

## Aroma / Bouquet:

Grilled pineapple and ripe peach aromas. Slightly smoky with undertones of butterscotch and oak spice.

## Palate:

Mouth filling with excellent richness and depth. Grapefruit, juicy peach, and gentle biscuity and toasty flavours. A soft and creamy texture, vibrantly fruity, and a dry, persistent finish.

**Cellaring:** This wine is ready to be enjoyed now. Can develop nicely beyond 3 years if carefully cellared.

## Food Match:

Pair with sustainably sourced seafood.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	13.5%
<b>Residual Sugar:</b>	1.5 g/L
<b>Acidity:</b>	5.7 g/L
<b>pH:</b>	3.56

## Harvest Dates:

Multiple harvest days over the 17<sup>th</sup> – 26<sup>th</sup> of March 2022.

*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:

The 2022 growing season started with soil moisture at capacity, following an unusually wet winter, which had seen flooding in parts of the region. The region did not suffer any major frost events, and despite conditions in November being a little wet, the warmth that meant that flowering was not drawn out and resulted in good fruit set and the prospect of healthy yields. The remainder of the season was punctuated by cooler weather and rainfall, and we were vigilant around disease pressure as we entered the harvest period. Harvest was later this year and Brix accumulation was slow. We experienced another rain event in March which then required us to harvest as quickly as possible in many blocks to retain pure fruit expression.

## Grape Growing:

Our Chardonnay is sourced from three different vineyard sites (Rothay, Pauls Road, and the Tussocks) and 4 different clones – Mendoza,95,15, and clone 1066. Vines are trained to two or three canes on a vertical trellis. Balanced pruning, shoot thinning, tucking, and trimming helped achieve an open, healthy canopy, promoting clean and ripe fruit.

## Winemaking:

The fruit was hand-picked and immediately whole bunch pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being racked and inoculated for fermentation. Halfway through fermentation, the wine was transferred to French oak of which 10% was new, and predominantly in 500L puncheon format. Full malolactic fermentation was carried out. The wine was then aged in oak on fine lees for 10 months to aid texture and richness, prior to blending in preparation for bottling (March 2023).

## Accolades:

Sam Kim, Wine Orbit: **4 Stars**

Candice Chow (Raymond Chan): **4 stars**

90/100 points (4 stars): **The Real Review TOP VALUE**

