

KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2023



Kōparepare

Together, restoring our oceans.

Colour / Appearance:

Pale lemon.

Aroma / Bouquet:

Classical Marlborough with refined aromas of grapefruit, lemongrass, white peach and crushed herbs.

Palate:

Fine and elegant with grapefruit, lime, white peach and varietal herbaceous notes. Clean and dry, this medium bodied wine leaves the palate refreshed and wanting more.

Cellaring:

We recommend drinking our 2023 Kōparepare Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely beyond five years if carefully cellared.

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	13%
Residual Sugar:	2.4g/L
Acidity:	7.1g/L
pH:	3.21

Harvest Date: 30th of March and 3rd of April 2023

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.

Grape Growing: We are proud to source the fruit for this wine exclusively from Marlborough, and are certified with Appellation Marlborough Wine (AMW). The fruit for this wine was sourced predominantly (84%) from Marlborough's Southern Valleys, with the balance from the Western Wairau Valley.

Winemaking: The fruit was machine harvested and pressed immediately with minimal skin contact. After settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°C with selected yeast strains to preserve pure sub-regional characteristics and varietal flavours. Wines sat on light yeast lees in tank for up to 6 weeks prior to blending in June 23. The wine has been heat and cold stabilised, and sterile filtered, prior to bottling.

Climate: The 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions were uneven across Marlborough with some sub-regions achieving a good set and crop load and others below average. Vigilance around disease pressure was paramount, with regular rain events, unusual humidity and warm nights through much of December and January. Day temperatures were not warm, delaying vine physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February. The season turned a corner in early March with a return to cool nights and sunnier conditions, allowing us to delay harvest for as long as possible, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained low and manageable.

Accolades:

SILVER (92/100 points) – Marlborough Wine Show 2023

5 Stars – Sam Kim, Wine Orbit 2024

4 stars – Candice Chow (Raymond Chan Wine Reviews) 2024

