



KŌPAREPARE MARLBOROUGH Lighter SAUVIGNON BLANC 2020



Kōparepare
Together, restoring our oceans.

Colour / Appearance:

Light straw, with a green hue.

Aroma / Bouquet: Lifted notes of freshly squeezed lime juice, lemongrass, and gentle crushed herbs.

Palate: Light to medium-bodied, this wine displays notes of lemon and grapefruit. Made to be easy to drink, this finely textured wine has refreshing acidity that is perfectly balanced by a hint of residual sugar.

Cellaring: Currently drinking beautifully (2024).

Food Match: Pair with sustainably sourced seafood.

Serve: Best served chilled whilst sitting in the sunshine.

Alcohol:	10%
Residual Sugar:	10.8 g/L
Acidity:	7.4 g/L
pH:	2.92

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.

Harvest Date: 11th March 2020

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.

Winemaking:

The wine is made from Sauvignon Blanc that is closely monitored and harvested early as it displays vibrant flavours at low sugar levels, allowing the crafting of a wine lighter in alcohol and calories (compared with the standard Kōparepare Sauvignon Blanc). In all other respects, the wine is made identically to its sibling with the fruit machine harvested in cool, early morning 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.

Accolades:

Sam Kim, Wine Orbit: 91/100 Points
Cameron Douglas, MS: Recommended

