

KŌPAREPARE MARLBOROUGH CHARDONNAY 2021



Kōparepare

Together, restoring our oceans.

Colour / Appearance:

Mid straw with a bright clarity.

Aroma / Bouquet:

Elegant aromas of ripe citrus, peach, and nectarine overlaid with subtle butter notes from malolactic fermentation and some savoury toastiness from French oak barrel aging.

Palate:

A medium to full bodied wine with a soft, creamy texture and well-ripened stone fruit flavours, finishing fresh and clean.

Cellaring:

This wine is ready to be drunk now or within five years of the vintage date.

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	14%
Residual Sugar:	3.1 g/L
Acidity:	5.7 g/L
pH:	3.28

Harvest Dates:

16th March – 24th March 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.

Grape Growing:

The fruit for this wine was sourced from our winery home block vineyard at Pauls Rd (76%) and Rothay Vineyard at Wratts Road (24%). Most of 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.

Winemaking:

The fruit was hand-picked and immediately whole cluster 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, predominantly (90%) 500L puncheons, of which 21% were new. Malo-lactic fermentation was carried out in all the barrels. Lees aged for 10 months to aid texture and richness on the palate.

Accolades:

Sam Kim, Wine Orbit: 4.5 Stars

Candice Chow (Raymond Chan): 90/100 points (4 stars)

