

KŌPAREPARE MARLBOROUGH PINOT NOIR ROSÉ 2021



Kōparepare

Together, restoring our oceans.

Colour / Appearance:

Medium to bright pink, with a salmon hue.

Aroma / Bouquet:

Vibrantly fruity, with watermelon, strawberry, and gentle peach notes.

Palate:

A medium-bodied wine. Juicy and elegantly weighted, with lovely strawberry and spice flavours. Crisp and refreshing, with soft texture, and a fully dry finish.

Cellaring:

This wine is ready and enjoyable now or within two years of the vintage date with careful cellaring.

Food Match:

This is a dry Rosé suited to pairing with food. Try serving with sustainably sourced smoked fish, pâtés, or fresh green salads.

Serve: Lightly chilled.

Alcohol:	12.5%
Residual Sugar:	1.28g/L
Acidity:	5.92g/L
pH:	3.6

Harvest Dates:

12th– 22nd March 2021

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. With the light crops, harvest was underway earlier than usual, and it was only in the final days of the harvest that we encountered some wet weather events that the winery was easily able to work around.

Winemaking:

The fruit was machine-harvested then crushed and de-stemmed. Two to three hours of skin contact in the press ensured a suitable amount of colour and flavour extraction. The berries were lightly pressed, and juice was cold settled for 72 hours. The clear juice was racked and fermented in stainless steel tanks with selected yeast at low temperature between 12-15C.

