

# KŌPAREPARE MARLBOROUGH PINOT GRIS 2022



Kōparepare

Together, restoring our oceans.

## Colour / Appearance:

Bright clarity, lemon colour.

## Aroma / Bouquet:

Lifted notes of ripe pear and apple, with hints of lemon, almond and quince notes.

## Palate:

Pear, red apple, and lemon flavours dominate on the palate, with a savoury, dry-to-taste finish.

**Cellaring:** We recommend drinking this wine while young and fresh, however the wine can develop nicely beyond 3 years if carefully cellared.

**Food Match:** Pair with sustainably sourced seafood.

**Serve:** Lightly chilled.

**Alcohol:** 13%  
**Residual Sugar:** 3.95 g/L  
**Acidity:** 5.25 g/L  
**pH:** 3.50

**Harvest Date:** Multiple harvest days from March 15th – 29th 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, with flooding in parts of the region. Pleasingly, the region did not suffer any major frost events, and despite conditions in November being a little wet, the warmth 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 the final third of March which then required us to harvest as quickly as possible in many blocks to retain pure fruit expression. This is where Whitehaven's new receival building came to the fore, allowing greater throughput while maintain the quality focus and attention to detail that Whitehaven prides itself on.

## Grape growing:

The fruit for this wine was sourced predominantly (83%) from our estate vineyard on Pauls Road (Rapaura), with the balance from our Tussocks vineyard (Awatere Valley). The vines were pruned to between two and three canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming were used to achieve balanced vines.

## Winemaking:

Much of this fruit was machine harvested and pressed immediately with minimal skin contact, with the remainder hand-harvested and whole-bunch pressed. After cold settling, the clear juice was fermented in stainless steel tanks at 14-15 deg, using carefully selected yeast strains. After fermentation, the wine remained on lees for 3-4 months. The wine was then filtered and finally bottled on the 12th of September 2022.

## Accolades:

Sam Kim, Wine Orbit: 5 Stars

Candice Chow (Raymond Chan Wine Reviews): 4 Stars

