

KŌPAREPARE MARLBOROUGH PINOT NOIR ROSÉ 2022



Kōparepare

Together, restoring our oceans.

Colour / Appearance:

Blush pink, with a salmon hue.

Aroma / Bouquet:

Lifted raspberry, rhubarb, red apple, and watermelon fruit flavours, with a touch of spice.

Palate:

A medium-bodied wine, with bright red fruit flavours, and a creamy flowing texture followed by a lengthy, soft finish.

Cellaring:

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

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	12.5%
Residual Sugar:	3g/L
Acidity:	7.37g/L
pH:	3.52

Harvest Dates: 15th and 17th March 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 which saw 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 that went with it 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 events, 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 at the end 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 maintaining a quality focus and attention to detail.

Grape growing: This Pinot Noir Rosé is sourced from our estate grown fruit on Pauls Road (Rapaura area) and Little Alfred (Southern Valleys) vineyards. The vines were trained to 2-3 cane VSP. Throughout the growing season the vines were thoughtfully managed, with open canopies and prudent crop thinning helping to create fully ripe, clean fruit come harvest time.

Winemaking: Fruit was machine-harvested, destemmed, and pressed at the winery to ensure the desired level of colour and flavour extraction. Fermentation was at cool temperatures, with selected yeast to create a wine with pure fruit flavours and freshness.

Accolades: Marlborough Wine Show: GOLD and TROPHY
Wine Orbit, 93/100 points
Candice Chow (Raymond Chan): 90/100 points (4 stars)

