

KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2022



Kōparepare

Together, restoring our oceans.

Colour / Appearance:

Bright, light lemon-green.

Aroma / Bouquet:

Ripe herbaceous and citrus aromas.

Palate:

A punchy, medium-bodied wine with vibrant delicacy. There is a depth of lime and greengage plum flavours, with a hint of nettle. Crisp, pure and dry.

Cellaring:

We recommend drinking our 2022 Kōparepare Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely beyond three years if carefully cellared.

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	13%
Residual Sugar:	<1g/L
Acidity:	8.17g/L
pH:	3.27

Harvest Date: 18th & 20th 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.

Grape Growing:

The fruit was sourced predominantly (90%) from our estate vineyard on Pauls in Rapaura, and from the Lower Wairau Valley. The vines were pruned to between two and four canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming were used to achieve balanced vines, a healthy canopy and clean fruit.

Winemaking:

The fruit was machine harvested, often overnight, and pressed immediately with minimal skin contact. After cold settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°C with selected yeast strains, to preserve pure sub-regional and varietal characters. Wines sat on light yeast lees in tank for up to 6 weeks. The wine has been heat and cold stabilised, and sterile filtered.

Climate:

The 2022 growing season started with soil moisture at capacity, following an unusually wet winter which had seen 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. 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 slow. We experienced more rain in the final third of March, requiring us to harvest quickly in many blocks, to retain pure fruit expression.

Accolades:

Sam Kim, Wine Orbit: **93/100 points**

Candice Chow (Raymond Chan): **88/100 points (4 stars)**

90/100 points (4 stars) – **The Real Review TOP VALUE**

