

# KŌPAREPARE MARLBOROUGH CHARDONNAY 2023



Kōparepare

Together, restoring our oceans.

**Colour / Appearance:** Bright mid-straw.

**Aroma / Bouquet:** Ripe, peachy and savoury, with added complexity from the combination of toasty oak, lees age and malolactic fermentation.

**Palate:** It's a medium to full-bodied wine. Gently nutty and buttery. The palate offers grilled stone fruit, red apple and melon. The soft texture supports the ripe stone fruit and spicy oak that lingers on the finish.

**Cellaring:** Drink now until 2026. Serve lightly chilled. Can develop nicely beyond 3 years if carefully cellared.

**Food Match:** This wine is particularly suited to creamy mushroom pasta, poultry and fish dishes.

**Serve:** Lightly chilled.

**Alcohol:** 14%  
**Residual Sugar:** <1 g/L  
**Acidity:** 5.4 g/L  
**pH:** 3.55

#### Harvest Dates:

Multiple picks from the 20<sup>th</sup> of March - 4<sup>th</sup> of April, 2023.

*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:** Similar to 2022, the 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions in November and December were uneven with some sub-regions achieving a good set and crop load and others below average. Vigilance around disease pressure was paramount, with regular rain events and unusual humidity and warm nights through much of December and January. Day temperatures were not warm, delaying the vine's physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February. The season turned a corner for Marlborough in early March with a return to cool nights and sunnier conditions allowing us to delay harvest for as long as possible, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained low and manageable. Fruit condition remained very good through until the end of harvest.

**Grape Growing:** Our Chardonnay is sourced from three vineyard sites, Pauls Road, Rothay and The Tussocks, and comprised of 3 different Chardonnay clones, Mendoza, clone 95 and clone 15. Vines are trained to two or three canes on a vertical trellis, with balanced pruning, shoot thinning, tucking, and trimming to achieve an open, healthy canopy and clean, ripe fruit.

**Winemaking:** The fruit was hand-picked and immediately whole cluster pressed. The juice was lightly settled before being racked and inoculated for fermentation. Halfway through fermentation, the wine was transferred to French oak of which 10% was new oak and 15% second year use. The wine underwent full malolactic fermentation and was aged in barrel, on lees, for 10 months to aid texture and richness on the palate.

#### Accolades:

Sam Kim, Wine Orbit: **4.5 Stars**  
Candice Chow (Raymond Chan): **4 stars**  
The Wine Writer: 4.5 stars

