

KŌPAREPARE MARLBOROUGH PINOT GRIS 2023



Kōparepare

Colour / Appearance:

Pale lemon colour.

Aroma / Bouquet:

Notes of red apple and pear, with a hint of lemon, spice, and floral notes.

Palate:

Fresh pear, red apple, and lemon flavours, with a crisp, dry finish.

Cellaring: We recommend enjoying our 2023 Kōparepare Pinot Gris while it is 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: 1.81 g/L
Acidity: 5.25 g/L
pH: 3.33

Harvest Date: Multiple harvest days from March 31st – April 11th 2023.

Kōparepare (gift or contribution in Te Reo Māori) is a passion project from Whitehaven Wines.

*For every bottle sold, we **donate** to LegaSea, a non-profit organisation dedicated to restoring **marine abundance** in NZ.*

Climate: The 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions in November and December were uneven across Marlborough 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, 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. The season turned a corner in early March with a return to cool nights and sunnier conditions allowing us to delay harvest, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained at manageable levels. Peak time for intake was the two weeks starting from March 27th and fruit condition remained very good.

Grape growing: The fruit for this wine was sourced from the Awatere (94%) and Wairau Valley of Marlborough. 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°C, 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 11th of October 2023.

Accolades: Sam Kim (Wine Orbit): **5 stars**

Michael Cooper: **4 stars**

Candice Chow: **90 points**

The Wine Writer: **4 stars**

