

# KŌPAREPARE MARLBOROUGH PINOT NOIR ROSÉ 2023



Kōparepare

Together, restoring our oceans.

## Colour / Appearance:

Pale, salmon pink colour.

## Aroma / Bouquet:

Strawberry, red apple and watermelon.

## Palate:

Medium-bodied, this wine is generous and fruity, with a delicious strawberries & cream profile and spice flavours. It finishes soft and dry, leaving a mouthwatering texture.

## Cellaring:

This wine is ready to be drunk young and fresh, or within two years of the vintage date with careful cellaring.

## Food Match:

This is a lovely food wine. Pair it with sustainably sourced seafood.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	12%
<b>Residual Sugar:</b>	3g/L
<b>Acidity:</b>	6.15g/L
<b>pH:</b>	3.6

**Harvest Dates:** Multiple picks from the 14th of March to 1st 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:** The 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions were uneven across Marlborough, with some sub-regions achieving a good set and crop load and others below average set. Vigilance around disease pressure was paramount, with regular rain events through the season and unusual humidity and warm nights through much of December and January. Day time 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, while wreaking havoc through much of the North Island. 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:** This Pinot Noir Rosé is sourced from two estate grown vineyards – 14% from Pauls Road (Rapaura) and 86% from Little Alfred (Southern Valleys). The vines were trained to a mixture of 2-cane and spur-pruned vertical shoot position design. 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:** The 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:

**GOLD** – Aotearoa Regional Wine Show

**5 stars** – Sam Kim, Wine Orbit

**91/100 points (4 stars)** – The Real Review TOP VALUE

**4 stars** – Candice Chow (Raymond Chan Wine Reviews)

