

# KŌPAREPARE MARLBOROUGH PINOT GRIS 2024



Kōparepare

## Colour / Appearance:

Pale lemon colour with bright clarity

## Aroma / Bouquet:

Lifted notes of ripe nashi pear and fresh almond, with a subtle hint of red apple skin and honey suckle notes.

## Palate:

Flavours of pear, red apple and lemon, with underlying fresh herb notes.

**Cellaring:** We recommend enjoying our 2024 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:** 13.5%  
**Residual Sugar:** 3.3 g/L  
**Acidity:** 5.8 g/L  
**pH:** 3.37

**Harvest Date:** Multiple harvest dates across March 2024.

*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 growing season leading into the 2024 vintage began after a dry winter, with the soil water balance in deficit. Fewer inflorescences and then a protracted flowering window in November and December, resulted in poor fruit set and fewer berries per bunch than the average in most areas. Dry conditions persisted for the duration of the growing season, minimising disease threats and resulting in clean fruit at harvest. A spell of warm weather through late December and January, in combination with the lighter crop, resulted in a rapid physiological advancement against the long-term average. This trend continued until the start of harvest in early March, ahead of earlier predictions in late 2023. Fortuitously, the headwaters of the Wairau and Awatere river systems received enough rain to keep irrigation schemes open through the season and into harvest, at which point a return to cool, crisp days became the norm. Fruit was harvested at more elevated sugar levels than the previous two seasons.

**Grape growing:** The fruit for this wine was sourced from Rapaura (92%) and Awatere (8%) sub-regions 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 throughout the growing season.

**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 deg, using carefully selected yeast strains. After fermentation the wine remained on lees for 4-5 months. Following this period the wine was blended, then filtered before finally being bottled on the 9th of October 2024.

**Accolades:** Sam Kim (Wine Orbit): **5 stars**  
The Wine Writer: **4.5 stars**  
Michael Cooper: **4 stars**  
Candice Chow: **4 stars**

