

KŌPAREPARE MARLBOROUGH RIESLING 2024

lighter in alcohol



Kōparepare

Colour / Appearance: Pale lemon-gold.

Aroma / Bouquet: White flesh peach, lemon sorbet with hints of floral notes.

Palate: At just 9% alcohol, this Riesling is full of crunchy green apple, lime zest and peach flavours. Produced in a classic mid-sweet style, balanced perfectly with high, mouthwatering acidity, the palate finishes refreshed and cleansed with just a hint of sweetness. It's a delicious and elegant, light bodied wine.

Cellaring: Drinks beautifully now and will age well for at least 5 years.

Food Match: This is a lovely food wine. Excellent as an apéritif before a meal or to cleanse the palate.

Serve: Lightly chilled.

Alcohol:	9%
Residual Sugar:	32 g/L
Acidity:	9 g/L
pH:	2.88

Harvest Dates:
14th of March.

Kōparepare (Te Reo Māori for 'gift' or 'contribution') is produced 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: Unlike the previous two years, the growing season leading into the 2024 vintage began after a dry winter, with the soil water balance in deficit. Fewer inflorescences generally and then a protracted flowering window in November and December, resulted in poor fruit set and fewer berries per bunch than average in most areas of Marlborough. 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. 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.

Grape Growing: The fruit for this wine was sourced exclusively from the Fairhall Vineyard in the Rapaura district of the Wairau Valley. The old vines were pruned to a mix of 3 and 4 canes with a vertical shoot positioned canopy. Throughout the growing season the vines were thoughtfully managed, with open canopies to help create ripe, clean fruit at harvest time.

Winemaking: Fruit was machine harvested in cool evening conditions and pressed with minimal skin contact. Clear juice was fermented on light solids, at very low temperatures with a select yeast strain to retain the fruit's varietal flavours. The ferment was stopped early by rapidly cooling at just 9% alcohol, leaving a moderate level of natural sweetness.

Accolades:

Sam Kim, Wine Orbit: **5 Stars**

The Wine Writer: **4.5 stars**

Raymond Chan: **4 stars**

