

KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2024



Kōparepare

Colour / Appearance:

Pale lemon.

Aroma / Bouquet:

Classical Marlborough with refined aromas of grapefruit, lemongrass, white peach and crushed herbs.

Palate:

Fine and elegant with grapefruit, lime, white peach and varietal herbaceous notes. Clean and dry, this medium bodied wine leaves the palate refreshed.

Cellaring:

We recommend enjoying our 2024 Kōparepare Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely beyond five years if carefully cellared.

Food Match:

Pair with sustainably sourced seafood.

Serve:

Lightly chilled.

Alcohol:	13%
Residual Sugar:	2.45g/L
Acidity:	7.12g/L
pH:	3.19

Harvest Date: 20th and 24th of 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.*

Grape Growing: We are proud to source the fruit for this wine exclusively from Marlborough and are certified with Appellation Marlborough Wine (AMW). The fruit for this wine was sourced predominantly from Marlborough's Wairau Valley, with the balance from the Southern Valleys.

Winemaking: The fruit was machine harvested and pressed immediately with minimal skin contact. After settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°C with selected yeast strains to preserve pure sub-regional characteristics and varietal flavours. Wines sat on light yeast lees in tank for up to 6 weeks prior to blending in June 24. The wine has been heat and cold stabilised, and sterile filtered, prior to bottling.

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 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.

Accolades: Wine Orbit – 5 stars

The Wine Writer – 4.5 stars

Michael Cooper – 4 stars

Candice Chow – 4 stars

