

KŌPAREPARE MARLBOROUGH PINOT NOIR ROSÉ 2025



Kōparepare

Colour / Appearance:

Soft salmon pink colour.

Aroma / Bouquet:

Delicate aromas of raspberry and watermelon with subtle floral notes and a hint of savoury complexity.

Palate:

Flavours of raspberry and peaches complimented by subtle savoury notes. The palate shows a smooth, supple texture and gentle weight, balanced by acidity. A persistent dry finish leaves an impression of freshness and elegance.

Cellaring:

Crafted to be enjoyed young while its fruit characters are at their freshest. Best consumed within 1-3 years of the vintage.

Food Match:

A versatile food wine, pairing beautifully with grilled salmon, roast chicken, Mediterranean-style salads and soft cheeses.

Serve: Lightly chilled.

Alcohol:	12.5%
Residual Sugar:	1.6g/L
Acidity:	6.1g/L
pH:	3.5

Harvest Dates: Two picks on 28th February 2025.

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 Winter season prior to commencement of growth in Spring 2024 provided the perfect amount of rain to ensure strong, healthy early season growth. Higher than average inflorescence numbers and then one of the most perfect and quick flowering periods in memory ensured a very high crop potential and full bunches. By mid-season, grapevine phenology was tracking well in advance of the long-term average. This changed in the second half of the season with milder growing conditions and the larger crop slowing ripening down. Substantial fruit thinning was often required to ensure timely ripeness at harvest. Dry conditions in the lead up to harvest, along with the clean flowering, ensured disease pressure remained low. Conditions remained dry and fruit remained in excellent condition throughout the harvest period.

Grape growing: This Pinot Noir Rosé is sourced from two estate-grown or managed vineyards – 77% from Pauls Road and 23% from Holmewood (both located in the Rapaura area, Central Wairau). The Pinot Noir blocks were specifically designated for rose production-clones 10/5,777 and 114. The vines were trained to a mixture of 2 and 3-cane or spur-pruned vertical shoot position design. Throughout the growing season the vines were thoughtfully managed, with selective leaf plucking and prudent crop thinning to promote even ripening and clean fruit at harvest.

Winemaking: Both vineyards are located in close proximity to the winery (approximately 500m and 8km). Fruit was machine-harvested in the early morning and destemmed in the vineyard to preserve aromatic freshness. The short transport distance allowed excellent control over colour extraction while still enabling a brief period of skin contact. Minimal maceration time was used in the press, with close attention to colour development. Fermentation was carried out in stainless steel tanks at cool temperatures using selected yeast to retain purity of fruit and freshness.

