

KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2025



Kōparepare

Colour / Appearance:

Pale lemon.

Aroma / Bouquet:

Expressive of the Marlborough vintage with lifted aromas of grapefruit, lemongrass, ripe stone fruit, tropical hints, and with gentle crushed herb notes in support.

Palate:

Fine and elegant, with flavours of grapefruit, lime, yellow peach and exotic tropical fruits underscored with varietal herbaceous notes. Clean and dry on the finish, this medium-bodied wine leaves the palate refreshed and wanting more.

Cellaring:

Enjoy this wine while it is young and fresh or allow to develop nicely (which it will beyond 5 years) if cellared carefully.

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	13%
Residual Sugar:	1.3g/L
Acidity:	6.3g/L
pH:	3.17

Harvest Date: various from March 28th to April 4th 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.*

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 characters and varietal flavours. The wine sat on light yeast lees in tank for up to 3 months prior to blending in August 2025. The wine has been heat and cold stabilised, and sterile filtered, prior to bottling.

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. Vintage commenced in early March, with the majority of fruit harvested in the last 2 weeks of March and early April. Conditions remained dry and fruit remained in excellent condition.

Accolades: Wine Orbit – 5 stars

The Wine Writer – 4.5 stars

Candice Chow – 4 stars

