

KŌPAREPARE MARLBOROUGH CHARDONNAY 2020



Kōparepare

Together, restoring our oceans.

Colour / Appearance:

Mid straw with a bright clarity.

Aroma / Bouquet:

Ripe citrus, peach, and nectarine aromas, overlaid with buttery notes from the malolactic fermentation and some savoury char from the French oak barrels.

Palate:

A medium bodied wine with a soft texture, well-ripened stone fruit flavours and layers of slightly citrusy, biscuity, creamy, toasty, and buttery notes.

Cellaring:

This wine is ready to be drunk now or within five years.

Food Match:

Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	14%
Residual Sugar:	3.6 g/L
Acidity:	5 g/L
pH:	3.45

Harvest Dates:

19th March – 31st March 2020

Kōparepare (Māori for gift, present or contribution) is produced and bottled 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:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights preceding harvest, ensuring acidities and flavours remained bright and vibrant. This was all built on good rainfall pre-Christmas, which set the vines up with healthy working canopies that held through to the end of harvest. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely condition.

Grape Growing:

The fruit for this wine was sourced from our winery home block vineyard at Pauls Rd (76%) and Rothay Vineyard at Wratts Road (24%). Most of the vines are pruned to two canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit.

Winemaking:

The fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being racked and inoculated for fermentation. Halfway through fermentation, the wine was transferred to French oak, predominantly (90%) 500L puncheons of which 21% new. Malo-lactic fermentation was carried out in all the barrels and lees aged for 10 months to aid texture and richness on the palate.

Accolades:

New Zealand International Wine Show GOLD
Sam Kim, Wine Orbit: 91/100 Points
Candice Chow (Raymond Chan): 88/100 points (4 stars)

