

KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2023



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 and wanting more.

Cellaring:

We recommend enjoying our 2023 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:	2.4g/L
Acidity:	7.1g/L
pH:	3.21

Harvest Date: 30th of March and 3rd of April 2023

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 (84%) from Marlborough's Southern Valleys, with the balance from the Western Wairau Valley.

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 23. The wine has been heat and cold stabilised, and sterile filtered, prior to bottling.

Climate: The 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions were uneven across Marlborough with some sub-regions achieving a good set and crop load and others below average. Vigilance around disease pressure was paramount, with regular rain events, unusual humidity and warm nights through much of December and January. Day temperatures were not warm, delaying vine physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February. The season turned a corner in early March with a return to cool nights and sunnier conditions, allowing us to delay harvest for as long as possible, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained low and manageable.

Accolades: **SILVER (92/100 points)** – Marlborough Wine Show 2023
5 Stars – Sam Kim, Wine Orbit 2024
4 stars – Candice Chow (Raymond Chan Wine Reviews) 2024
4.5 stars – The Wine Writer



KŌPAREPARE MARLBOROUGH PINOT NOIR ROSÉ 2023



Kōparepare

Colour / Appearance:

Pale, salmon pink colour.

Aroma / Bouquet:

Strawberry, red apple and watermelon.

Palate:

Medium-bodied, this wine is generous and fruity, with a delicious strawberries & cream profile and spice flavours. It finishes soft and dry, leaving a mouthwatering texture.

Cellaring:

This wine is ready to be enjoyed young and fresh, or within two years of the vintage date with careful cellaring.

Food Match:

This is a lovely food wine. Pair it with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol:	12%
Residual Sugar:	3g/L
Acidity:	6.15g/L
pH:	3.6

Harvest Dates: Multiple picks from the 14th of March to 1st of April 2023.

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Climate: The 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions were uneven across Marlborough, with some sub-regions achieving a good set and crop load and others below average set. Vigilance around disease pressure was paramount, with regular rain events through the season and unusual humidity and warm nights through much of December and January. Day time temperatures were not warm, delaying the vine's physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February, while wreaking havoc through much of the North Island. The season turned a corner for Marlborough in early March with a return to cool nights and sunnier conditions allowing us to delay harvest for as long as possible, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained low and manageable. Fruit condition remained very good through until the end of harvest.

Grape growing: This Pinot Noir Rosé is sourced from two estate grown vineyards – 14% from Pauls Road (Rapaura) and 86% from Little Alfred (Southern Valleys). The vines were trained to a mixture of 2-cane and spur-pruned vertical shoot position design. Throughout the growing season the vines were thoughtfully managed, with open canopies and prudent crop thinning helping to create fully ripe, clean fruit come harvest time.

Winemaking: The fruit was machine-harvested, destemmed, and pressed at the winery to ensure the desired level of colour and flavour extraction. Fermentation was at cool temperatures with selected yeast to create a wine with pure fruit flavours and freshness.

Accolades: GOLD – Aotearoa Regional Wine Show

5 stars – Sam Kim, Wine Orbit

91/100 points (4 stars) – The Real Review TOP VALUE

4 stars – Candice Chow (Raymond Chan Wine Reviews)

4.5 stars – The Wine Writer



KŌPAREPARE MARLBOROUGH PINOT NOIR 2020



Kōparepare

Colour / Appearance:

Medium ruby with bright clarity.

Aroma / Bouquet:

Lifted red cherry, raspberry, and floral notes on the nose with hints of dried thyme and cinnamon spice.

Palate:

This medium bodied wine has varietal flavours of red cherry, wild strawberry, cinnamon spice, and hints of cocoa. The palate is elegantly framed with silky tannins and a refreshing, clean finish.

Cellaring:

Best enjoyed young, although it does have the potential to age for 2-3 years if cellared correctly.

Food Match:

Mushroom or red meat dishes.

Serve: Lightly chilled.

Alcohol:	13.5%
Residual Sugar:	Dry
Acidity:	5.1g/L
pH:	3.61

Harvest Dates: 19th March - 2nd April 2020.

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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:

Fruit for this wine was sourced from vineyards located in the Omaka and Awatere Valley of Marlborough. The vines were trained to 2-cane VSP, and throughout the growing season shoot thinning, leaf plucking, and crop thinning were used to achieve balanced vines and an open, healthy canopy. The fruit was exceptionally clean, allowing the Winemakers to pick the at optimal ripeness during harvest.

Winemaking:

At the winery the fruit was de-stemmed and loaded into various open-top fermenters. A mix of wild and commercial yeast strains was used to ferment this wine. Following pressing off we matured this wine in mostly old French barriques (7% new) for around 10 months. After this time, we emptied the barrels and let the wine sit on light lees in stainless tanks for 2-3 months, before blending and filtration. The wine was bottled on the 26th May 2021.

Accolades:

Sam Kim, Wine Orbit: **91/100 Points**

Candice Chow, Raymond Chan Wine Reviews: **90/100 Points**

The Wine Writer: **4.5 stars.**



KŌPAREPARE MARLBOROUGH PINOT GRIS 2023



Kōparepare

Colour / Appearance:

Pale lemon colour.

Aroma / Bouquet:

Notes of red apple and pear, with a hint of lemon, spice, and floral notes.

Palate:

Fresh pear, red apple, and lemon flavours, with a crisp, dry finish.

Cellaring: We recommend enjoying our 2023 Kōparepare Pinot Gris while it is young and fresh, however the wine can develop nicely beyond 3 years if carefully cellared.

Food Match: Pair with sustainably sourced seafood.

Serve: Lightly chilled.

Alcohol: 13%
Residual Sugar: 1.81 g/L
Acidity: 5.25 g/L
pH: 3.33

Harvest Date: Multiple harvest days from March 31st – April 11th 2023.

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Climate: The 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions in November and December were uneven across Marlborough with some sub-regions achieving a good set and crop load and others below average. Vigilance around disease pressure was paramount, with regular rain events, unusual humidity, and warm nights through much of December and January. Day temperatures were not warm, delaying the vine's physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region. The season turned a corner in early March with a return to cool nights and sunnier conditions allowing us to delay harvest, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained at manageable levels. Peak time for intake was the two weeks starting from March 27th and fruit condition remained very good.

Grape growing: The fruit for this wine was sourced from the Awatere (94%) and Wairau Valley of Marlborough. The vines were pruned to between two and three canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming were used to achieve balanced vines.

Winemaking: Much of this fruit was machine harvested and pressed immediately with minimal skin contact, with the remainder hand-harvested and whole-bunch pressed. After cold settling, the clear juice was fermented in stainless steel tanks at 14-15°C, using carefully selected yeast strains. After fermentation, the wine remained on lees for 3-4 months. The wine was then filtered and finally bottled on the 11th of October 2023.

Accolades: Sam Kim (Wine Orbit): **5 stars**

Michael Cooper: **4 stars**

Candice Chow: **90 points**

The Wine Writer: **4 stars**



KŌPAREPARE MARLBOROUGH CHARDONNAY 2023



Kōparepare

Colour / Appearance: Bright mid-straw.

Aroma / Bouquet: Ripe, peachy and savoury, with added complexity from the combination of toasty oak, lees age and malolactic fermentation.

Palate: It's a medium to full-bodied wine. Gently nutty and buttery. The palate offers grilled stone fruit, red apple and melon. The soft texture supports the ripe stone fruit and spicy oak that lingers on the finish.

Cellaring: Enjoy now until 2026. Serve lightly chilled. Can develop nicely beyond 3 years if carefully cellared.

Food Match: This wine is particularly suited to creamy mushroom pasta, poultry and fish dishes.

Serve: Lightly chilled.

Alcohol:	14%
Residual Sugar:	<1 g/L
Acidity:	5.4 g/L
pH:	3.55

Harvest Dates: Multiple picks from the 20th of March - 4th of April, 2023.

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Climate: The 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions in November and December were uneven with some sub-regions achieving a good set and crop load and others below average. Vigilance around disease pressure was paramount, with regular rain events and unusual humidity and warm nights through much of December and January. Day temperatures were not warm, delaying the vine's physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February. The season turned a corner for Marlborough in early March with a return to cool nights and sunnier conditions allowing us to delay harvest for as long as possible, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained low and manageable. Fruit condition remained very good through until the end of harvest.

Grape Growing: Our Chardonnay is sourced from three vineyard sites, Pauls Road, Rothay and The Tussocks, and comprised of 3 different Chardonnay clones, Mendoza, clone 95 and clone 15. Vines are trained to two or three canes on a vertical trellis, with balanced pruning, shoot thinning, tucking, and trimming to achieve an open, healthy canopy and clean, ripe fruit.

Winemaking: The fruit was hand-picked and immediately whole cluster pressed. The juice was lightly settled before being racked and inoculated for fermentation. Halfway through fermentation, the wine was transferred to French oak of which 10% was new oak and 15% second year use. The wine underwent full malolactic fermentation and was aged in barrel, on lees, for 10 months to aid texture and richness on the palate.

Accolades:

Sam Kim, Wine Orbit: **4.5 Stars**

Candice Chow (Raymond Chan): **4 stars**

The Wine Writer: **4.5 stars**



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.

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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**

Michael Cooper: **4 stars**

Raymond Chan: **4 stars**

