

# KŌPAREPARE MARLBOROUGH SAUVIGNON BLANC 2023



Kōparepare

Together, restoring our oceans.

## 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 drinking 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.

<b>Alcohol:</b>	13%
<b>Residual Sugar:</b>	2.4g/L
<b>Acidity:</b>	7.1g/L
<b>pH:</b>	3.21

**Harvest Date:** 30<sup>th</sup> of March and 3<sup>rd</sup> of April 2023

*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.*

**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



# KŌPAREPARE MARLBOROUGH Lighter SAUVIGNON BLANC 2020



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## Colour / Appearance:

Light straw, with a green hue.

**Aroma / Bouquet:** Lifted notes of freshly squeezed lime juice, lemongrass, and gentle crushed herbs.

**Palate:** Light to medium-bodied, this wine displays notes of lemon and grapefruit. Made to be easy to drink, this finely textured wine has refreshing acidity that is perfectly balanced by a hint of residual sugar.

**Cellaring:** Currently drinking beautifully (Nov 2022).

**Food Match:** Pair with sustainably sourced seafood.

**Serve:** Best served chilled whilst sitting in the sunshine.

<b>Alcohol:</b>	10%
<b>Residual Sugar:</b>	10.8 g/L
<b>Acidity:</b>	7.4 g/L
<b>pH:</b>	2.92

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**Harvest Date:** 11th March 2020

## 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.

## Winemaking:

The wine is made from Sauvignon Blanc that is closely monitored and harvested early as it displays vibrant flavours at low sugar levels, allowing the crafting of a wine lighter in alcohol and calories (compared with the standard Kōparepare Sauvignon Blanc). In all other respects, the wine is made identically to its sibling with the fruit machine harvested in cool, early morning conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

## Accolades:

Sam Kim, Wine Orbit: 91/100 Points  
Cameron Douglas, MS: Recommended



# KŌPAREPARE MARLBOROUGH PINOT GRIS 2023



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## 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 drinking 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 31<sup>st</sup> – April 11<sup>th</sup> 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 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 at low manageable levels. Peak time for intake was the two weeks starting from March 27<sup>th</sup> and fruit condition remained very good throughout harvest.

**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 11<sup>th</sup> of October 2023.

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

Michael Cooper: **4 stars**

Candice Chow: **90 points**



# KŌPAREPARE MARLBOROUGH PINOT NOIR ROSÉ 2023



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## 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 drunk 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.

<b>Alcohol:</b>	12.27%
<b>Residual Sugar:</b>	3g/L
<b>Acidity:</b>	6.15g/L
<b>pH:</b>	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

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

**4 stars** – Candice Chow (Raymond Chan Wine Reviews)



# KŌPAREPARE MARLBOROUGH PINOT NOIR 2020



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## 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 consumed 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.

<b>Alcohol:</b>	13.5%
<b>Residual Sugar:</b>	Dry
<b>Acidity:</b>	5.1g/L
<b>pH:</b>	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



# KŌPAREPARE MARLBOROUGH CHARDONNAY 2022



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## Colour / Appearance:

Mid straw with a bright clarity.

## Aroma / Bouquet:

Grilled pineapple and ripe peach aromas. Slightly smoky with undertones of butterscotch and oak spice.

## Palate:

Mouth filling with excellent richness and depth. Grapefruit, juicy peach, and gentle biscuity and toasty flavours. A soft and creamy texture, vibrantly fruity, and a dry, persistent finish.

**Cellaring:** This wine is ready to be enjoyed now. Can develop nicely beyond 3 years if carefully cellared.

## Food Match:

Pair with sustainably sourced seafood.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	13.5%
<b>Residual Sugar:</b>	1.5 g/L
<b>Acidity:</b>	5.7 g/L
<b>pH:</b>	3.56

## Harvest Dates:

Multiple harvest days over the 17<sup>th</sup> – 26<sup>th</sup> of March 2022.

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## Climate:

The 2022 growing season started with soil moisture at capacity, following an unusually wet winter, which had seen flooding in parts of the region. The region did not suffer any major frost events, and despite conditions in November being a little wet, the warmth that meant that flowering was not drawn out and resulted in good fruit set and the prospect of healthy yields. The remainder of the season was punctuated by cooler weather and rainfall, and we were vigilant around disease pressure as we entered the harvest period. Harvest was later this year and Brix accumulation was slow. We experienced another rain event in March which then required us to harvest as quickly as possible in many blocks to retain pure fruit expression.

## Grape Growing:

Our Chardonnay is sourced from three different vineyard sites (Rothay, Pauls Road, and the Tussocks) and 4 different clones – Mendoza,95,15, and clone 1066. Vines are trained to two or three canes on a vertical trellis. Balanced pruning, shoot thinning, tucking, and trimming helped achieve an open, healthy canopy, promoting clean and ripe fruit.

## Winemaking:

The fruit was hand-picked and immediately whole bunch 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 of which 10% was new, and predominantly in 500L puncheon format. Full malolactic fermentation was carried out. The wine was then aged in oak on fine lees for 10 months to aid texture and richness, prior to blending in preparation for bottling (March 2023).

## Accolades:

Sam Kim, Wine Orbit: **4 Stars**

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

90/100 points (4 stars): **The Real Review TOP VALUE**

