

TASTING NOTES ——— RANGE: PARITUA 21:12 \

21.12 2020

PARITUA
21:12

HAWKE'S BAY VINEYARD

A complex aroma of cassis, black currant, and black cherry, fresh tobacco, cocoa powder hints of oyster shell, floral violet, clove, and an intriguing sanguine and sous bois note.

The palate has great structure and layers of complexity of flavour. A silky textured attack with a plush concentrated cassis and blackberry palate, with ripe Black cherry cocoa powder and spice flavours on the mid palate, a hint of mineral elegance expressed as oyster shell with a long flavored fine grained tannin finish. This wine will improve with cellaring.

VITICULTURE \

The very best sub blocks on the Paritua Vineyard at 2112 Maraekakaho Road have been selected to grow extremely low yielding vines.

Management and care for this flagship wine starts with pruning. The vines are manicured from then onwards, with crop thinning to one bunch per cane and a manual leaf-pluck pre veraison. The canopy is kept open to provide for airflow and sun exposure. At optimum ripeness we hand harvest selected rows.

WINEMAKING \

Whole bunches are de-stemmed, the berries are then sorted using our optical grape sorter, then crushed to a closed fermenter. After a cold soak, we inoculate with preferred yeast.

Temperatures are then managed to reach about 30°C.

Once the ferment is dry the wine is tasted to evaluate maceration time, usually 20 to 28 days post ferment,

Malolactic fermentation occurs on skins during maceration, and then finally basket pressed to barrel.

Barrels are stored in temperature-controlled rooms, at 8 degrees Celsius. We use 50% new French oak barriques. Elevage in barrel will take up to 24 months. Final barrel selection and blending takes place approximately 8 weeks before bottling.

BEST DRINKING \

Recommended drinking from 2023 till 2043.

BLEND \

Cabernet Sauvignon 53%
Merlot 27%
Cabernet Franc 20%

ALCOHOL \

Alcohol 14% alc

FOOD MATCH \

Grilled Lamb
Wild mushroom risotto
Beef cheek

