

TASTING NOTES ——— RANGE: PARITUA STONE PADDOCK \

MERLOT 2023

PARITUA
STONE PADDOCK

HAWKE'S BAY VINEYARD

This Merlot is a prime example of the style produced from the stony soils of Bridge Pa, Hawke's Bay.

Deep ruby red in colour, ripe plum aroma's with five spice, vanilla, and cedar notes from the oak, sous-bois and graphite notes. The palate is plush and velvety and shows dark fruits dominated by plum and clove and a hint of mocha, supported by fleshy tannins. The oak influence is subtle and provides structure and a lingering Plum stone finish.

VINEYARD \

The Merlot vines at Paritua are planted on free draining red gravel soils. The vines are managed with an open canopy to provide good airflow and exposure to sunlight. All the canopies are single cordon spur pruned.

WINEMAKING \

All fruit is destemmed to closed fermenters. Cold soaking takes place before fermentation which will last approximately 10 days with regular pump overs to optimize extraction of colour flavour and tannin. Daily assessment of flavour and structure determines when we press. The must is pressed when maximum flavour is achieved, we then keep each batch separate during barrel maturation for at least 12 months, and we then blend the batches prior to bottling.

BEST DRINKING \

This wine will continue to age gracefully for several years. Ideal drinking from 2025 until 2032 or beyond.

BLEND \

Merlot 100%

ALCOHOL \

Alcohol 12.5% alc

FOOD MATCH \

Classic Cheese Burger
Dark Berries
Blue Cheese

