

SCARLET 2024

SINGLE ESTATE, ORGANIC, HAWKE'S BAY, NEW ZEALAND

Highly scented Black Doris Plum, five spice and blackberry with hints of cocoa powder red liquorice, garigue, cedar cigar box and cocoa powder. The palate has a velvety attack of dark fruits dominated by Black Doris plum and blackberry. A rich full-flavoured mid-plate supported by firm, ripe tannins, for a long and sumptuous finish. The oak influence is subtle and provides spicy notes and structure.

VITECULTURE \

The red varieties at Paritua are planted on free draining red metal soils. The vines are managed with an open canopy to provide good airflow and exposure to sunlight. The canopies are a combination of single cordon spur and single cane pruning.

WINEMAKING \

All fruit is destemmed and crushed to closed fermenters. Some cold soaking takes place before ferment, and fermentation is for 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 and variety separate during barrel maturation for up to 18 months, in seasoned French oak. The wine is blended and filtered just prior to bottling

BEST DRINKING \

This wine will continue to age gracefully for several years. Ideal drinking from 2026 till 2031 or beyond.

BLEND \

Merlot 54%
Cabernet Franc 29%
Cabernet Sauvignon 17 %

ALCOHOL \

Alcohol 14.5% alc

FOOD MATCH \

Chargrilled ribeye with rosemary and garlic butter
BBQ eggplant with harissa
Pecorino

