

TASTING NOTES ——— RANGE: PARITUA STONE PADDOCK \

PARITUA
STONE PADDOCK

MERLOT 2024

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 crimson in colour, the nose is lifted with aromas of dark plum, blackcurrant and ripe cherry, layered with hints of dried herbs, sweet spice, cocoa and cedar. The palate is generous and supple, with flavours of black cherry, plum and blackberry supported by fine, rounded tannins. Subtle notes of dark chocolate, baking spice and well-integrated oak add complexity and structure. The wine is well balanced with a smooth, persistent 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. 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 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 2026 until 2029 or beyond.

BLEND \

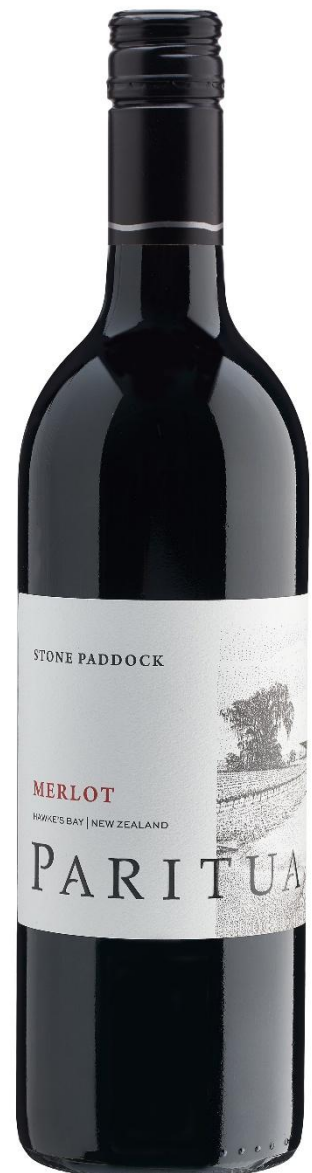
Merlot 100%

ALCOHOL \

Alcohol 14.5% alc

FOOD MATCH \

Mushroom and Truffle Pizza
Beef Tacos
Blue Cheese



Paritua Vineyards • 2112 Maraekakaho Road, RD 1, Hastings 4171, New Zealand.

P: +64 (0) 6 874 9180 • F: +64 (0) 6 874 9183 • info@paritua.com • www.paritua.com