

PARITUA SYRAH

HAWKES BAY, NEW ZEALAND
VINTAGE: 2018

TASTING NOTES

A lush aroma of black plum, blackberry and fragrant blueberry with hints of black pepper, cola bean and 5 spice underline the complex bouquet. This is a beautifully balanced wine with Black Doris plum, blackberry and sweet prune supported by a silky textured palate with firm but fine-grained tannins and a hint of oak giving this Syrah great structure and length.

The wine will cellar gracefully for several years. Preferred drinking from late 2019 till 2029.

VITICULTURE

Estate grown at the Paritua Vineyard on Maraekakaho Road. The vines are managed to crop light and have good fruit exposure. Fruit thinning takes place to one bunch per cane to maximise ripening potential. Harvest is all by hand once the grapes have achieved physiological ripeness.

WINEMAKING

Whole bunches are destemmed and partially crushed. We aim for about 20% whole berry in the tank. After several days the ferment is started and kept under 30°C. Regular pump-overs will keep the cap submerged and extract the fine skin tannins present in this wine. Malolactic fermentation takes place in tank during maceration. The wine undergoes elege for 12 to 14 months in a mix of 225L oak barriques and 500L oak puncheons, it is raked once before bottling the year following harvest. We use French oak of which 50% is new.

Alcohol: 13.0%

