

PARITUA CHARDONNAY

HAWKES BAY, NEW ZEALAND
VINTAGE: 2019

TASTING NOTES

Ripe stone fruit aromas of peach and white fleshed nectarine, with notes of vanilla and a hint of melted butter. The palate also shows fruit flavours of peach and nectarine with clove in a rich textural mid palate. Finishing with nougat and vanilla balanced with fine oak and good acidity with a lingering citrus after taste.

VITICULTURE

Grapes for the Paritua Chardonnay were sourced from our Paritua Vineyard block, adjacent to the winery. Selected rows of clone 15 were hand leaf plucked and bunch thinned and harvested by hand.

WINEMAKING

Trays with whole bunches are placed in the winery coolroom for overnight chilling. A long slow gentle press cycle is used and pressing can take up to 3 hours. Free run juice is put straight to barrel for fermentation. The wines are lees stirred after ferment, and the wine remains sur lee until final blending. About 50% underwent malo-lactic fermentation with total time in barrel of 12 months.

BLEND

Alcohol: 13.5%

