

PARITUA

ISABELLA

(LATE HARVEST SEMILLON) NON-VINTAGE
HAWKES BAY, NEW ZEALAND

TASTING NOTES

Marmalade and honeydew and molassis and notes of lime blossom define the citrus dominated aroma. The pallet is clean and crisp, elegant lingering and luscious with sweet honeyed pineapple and lemon meringue flavours.

With a higher alcohol than usual Isabella' has the perfect characteristics to be matched with a wide variety of deserts and cheeses, also try it with mushroom dishes. With time this wine will become even more honeyed while keeping its delicate flavours and long finish. It is a truly luscious wine that deserves to be enjoyed.

Enjoy now or cellar for several years.

12.5 % alc. by volume.

VITICULTURE

A rigorous canopy management plan ensures that the grapes achieve full ripeness before botrytis sets in. Bunches are hand selected to ensure they are perfectly botrytised. Harvest takes place well after all other grapes have entered the winery.

WINEMAKING

Botrytised fruit is whole bunch pressed. The juice is then treated extremely delicately and settled for several days. Ideal fermentation conditions are required to ferment to approximately 10%alc, at which point the ferment will naturally stop. A small part of this wine is fermented in oak barrels to add structure. Harvest at 31 Brix.

Residual sugar 96g/l.

