

PARITUA SYRAH

HAWKES BAY, NEW ZEALAND
VINTAGE: 2020

TASTING NOTES

A fragrant aroma of violet black plum, black cherry and fragrant blueberry with hints of black pepper, 5 spice and cocoa with a hint of musk and thyme underlining the complex bouquet.

This is a beautifully balanced and complex wine with Black Doris plum, black cherry and sweet prune, cocoa powder and black olive flavours are supported by a silky textured palate with firm but fine grained tannins, and a hint of smokey oak giving this Syrah great structure and length.

This wine will cellar gracefully for several years. Preferred drinking from late 2021 till 2033 or beyond.

Food matches include wild pork, red meats, and game dishes, fleshy fish and river fish.

VITICULTURE

Our Syrah vines are grown at our 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 maximize 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. Malo-lactic fermentation takes place in tank during maceration. The wine undergoes elevage for 12 to 14 months in a mix of Barriques and Puncheons, it is racked once before bottling the year following harvest. We use French oak barriques and puncheons of which 50% are new.

13.5 Alc (8.0 standard drinks)

