

PARITUA

WILLOW CHARDONNAY

HAWKES BAY, NEW ZEALAND
VINTAGE: 2022

TASTING NOTES

Ripe stone fruit aromas of peach and nectarine, with notes of ripe mandarin freshly baked brioche, nougat, vanilla and a hint of clove, add to the complexity and interest on the nose.

A silky attack with sweet fruit flavours of peach nectarine and clove in the rich textural mid palate and with hints of nougat and vanilla balanced with fine oak and lingering grapefruit citrus finish.

VITICULTURE

Grapes for the Paritua Willow 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 regularly after ferment, and the wine remains sur lee until final blending. 100% malo-lactic fermentation, and total time in barrel was approximately 11 months.

Alc: 13.0% (7.7 Standard Drinks)

