

PARITUA

The Platinum Collection

CABERNET SAUVIGNON

2020 | HAWKES BAY

TASTING NOTES

A rich and vibrant aroma of boysenberry mulberry, with hints of liquorice, and all spice with a hint of sous bois fresh tobacco and cedar notes underlining the complex bouquet.

This is a finely balanced wine with cassis boysenberry flavours, a silky textured seamless concentrated palate with fine grained tannins, and cedar, with a hint of vanilla, giving this Cabernet Sauvignon great structure and length and complexity

This wine will cellar gracefully for several years. Preferred drinking from early 2023 till 2033 or beyond.

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

VITICULTURE

Our Cabernet Sauvignon vines are grown at our Paritua Vineyard on Maraekakaho Road. This part of the vineyard is dry farmed and has not been irrigated for 10 years. 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. After a short cold soak 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 and the wine is put to barrel post maceration. The wine is aged in barrel for up to years before blending and bottling.

We use French oak barriques of which 100% are new.

14.9 % Alc (8.8 standard drinks)

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