

PARITUA 21.12

HAWKES BAY, NEW ZEALAND
VINTAGE: 2020

TASTING NOTES

A complex aroma of cassis, black currant, and black cherry, fresh tobacco, cocoa powder hints of oyster shell, floral violet, clove and an intriguing sanguine and sous bois note.

The palate has great structure and layers of complexity of flavour. A silky textured attack with a plush concentrated cassis and blackberry palate, with ripe Black cherry cocoa powder and spice flavours on the mid palate, a hint of mineral elegance expressed as oyster shell with a long flavored fine grained tannin finish.

This wine will improve with cellaring. Recommended drinking from 2023 till 2043 (and beyond).

This wine is best enjoyed with red meats, hearty roasted game, and rich mushroom dishes., and good company.

VITICULTURE

Sub blocks are selected at our Maraekakaho vineyard to grow low yielding crops. Management for our high tier wines starts with pruning. The vines are manicured from then onwards, with crop thinning to one bunch per cane and a manual leaf-pluck pre veraison. The canopy is kept open to provide for airflow and sun exposure. At optimum ripeness we hand harvest selected rows.

WINEMAKING

Whole bunches are de-stemmed and the berries are then sorted using our optical grape sorter, then crushed to a closed fermenter. After a period of cold soak we inoculate with preferred yeast. Temperatures are then managed to reach about 30°C. Once the ferment is dry the wine is tasted to evaluate maceration time, and finally basket pressed to barrel. Barrels are stored in temperature controlled rooms. We aim for about 50% new French oak barriques. Elevage in barrel can take up to 24 months or more. Final barrel selection and blending takes place about 8 weeks before bottling. The wine is bottled after filtration.

BLEND

53% Cabernet Sauvignon · 27% Merlot · 20% Cabernet Franc

Alcohol: 14.0% 8.3 Standard Drinks

