



PARITUA VINEYARDS AND WINERY

21.12

HAWKES BAY, NEW ZEALAND



TASTING NOTES

A complex aroma of and blackberry, black currant, cocoa, hints of oyster shell, cardamom, clove and star anise notes.

The palate has great structure and intensity of flavour. A silky textured attack with concentrated black currant and spice flavours a hint of liquorice and mineral elegance with a long flavored fine grained tannin finish.

This wine will improve with cellaring. Recommended drinking from mid 2015 till 2030 (and beyond).

Red meats, hearty roasted game, and rich mushroom dishes.

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 during 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. Malo-lactic conversion takes place in barrel in temperature controlled rooms. We aim for about 50% new French oak barriques. Elevage in barrel can take up to 20 months. Final barrel selection and blending takes place about 8 weeks before bottling. The wine is bottled after a light egg white fining and filtration.



HARVEST: 2013

ALCOHOL 15%

CLOSURE: CORK

BLEND

CABERNET SAUVIGNON	60%
MERLOT	30%
CABERNET FRANC	10%

2112 Maraekakaho Road, RD 1, Hastings, New Zealand. Phone +64 6 874 9180

www.paritua.com