



PARITUA VINEYARDS AND WINERY

SYRAH

HAWKES BAY, NEW ZEALAND

TASTING NOTES

A lush aroma of black plum, prune and fragrant plum blossom with hints of black pepper and spice underlining the complex bouquet.

This is a beautifully balanced wine with Black Doris plum, blackberry and sweet prune, complex flavours are supported by a silky textured rich concentrated palate with fine grained tannins, and a hint of oak giving this Syrah great structure and length.

This wine will cellar gracefully for several years. Preferred drinking from early 2016 till 2026 or beyond.

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



HARVEST: 2014

13.5% ALCOHOL/VOLUME

8.0 STANDARD DRINKS

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 maximise 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 barrel and the wine is racked once before bottling in June of the year following harvest. We use French oak barriques of which 50% are new.

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