



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. 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% is new oak and the remainder neutral oak.



WINERY: PARITUA

WINE NAME: SYRAH

VINTAGE: 2018

GRAPE: SYRAH 100%

ALC VOL: 13% ALC VOL

REGION: HAWKES BAY

SUB REGION: BRIDGE PA TRIANGLE

VINEYARD: PARITUA

SOIL TYPE: ALLUVIAL (RED METAL GRAVEL)

VINE AGE: 16 YRS

IRRIGATION: DRIP IF REQUIRED

TRELLIS: VSP (VERTICAL SHOOT POSITIONING)

ALTITUDE: 130 FEET

ASPECT: N

CLONE: CHAVE

FINISHING: MINIMAL FINING AND FILTRATION

VESSEL: 12 MONTHS OAK BARRIQUE (50% NEW)

TASTING NOTE

A lush aroma of black plum, blackberry and fragrant blueberry with hints of black pepper, cola bean and 5 spice underline the complex bouquet. This is a beautifully balanced wine with Black Doris plum, blackberry and sweet prune supported by a silky textured palate with firm but fine-grained tannins and a hint of oak giving this Syrah great structure and length. The wine will cellar gracefully for several years, drinking from late 2019 till 2029.

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