



The 2022 Hawke's Bay Sauvignon Blanc is a youthful wine with fine acidity and length. On the aroma we find guava and passionfruit gooseberry hints of white fleshed nectarine and exotic lychee and lemongrass. The palate is refreshing with lively passionfruit fruit flavours, with a plush mid palate of nectarine and a crisp nettle and lime citrus finish.

This Sauvignon Blanc shows great aromatics and can be drunk young as a summer wine. Some aging may enhance the weight and structure of this wine.



WINERY: PARITUA

WINE NAME: PARITUA STONE PADDOCK SAUVIGNON BLANC

VINTAGE: 2022

GRAPE: SAUVIGNON BLANC

ALC VOL: 12%

REGION/ SUB REGION: HAWKES BAY, BRIDGE PA

VINEYARD: PARITUA

SOIL TYPE: ALLUVIAL (GRAVEL & SILTY LOAM)

VINE AGE: 20 YEARS

IRRIGATION: DRIP WHEN NEEDED

TRELLIS: VSP

ALTITUDE: 130 FEET

ASPECT: NORTH, FLAT ANCIENT RIVERBED

CLONE: MASS SELECTION

FERMENTATION: CULTURED YEAST

TIME ON SKINS: N/A

FINISHING: CROSS-FLOW FILTRATION

VESSEL: STAINLESS TANK, OAK BARREL 10%

SULFUR LEVEL: LESS THAN 80PPM

VEGAN STATIS: VEGAN FRIENDLY

Machine harvested grapes were de-stemmed and crushed to press. Stainless steel fermentation to maintain freshness. After fermentation the wine was prepared for bottling to maintain the fresh fruit aromas. Our focus is on clean varietal flavours, fresh fruit and richness on the palate.

PUBLICATION HIGHLIGHT

Raymond Chan (Candice Chow) 4 Stars, Sam Kim 4.5 Stars, Bob Campbell 4 Stars

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