



Two clones of Syrah are grown in our Triangle vineyard. Soils are stony river gravels with a silt loam cover. The loam top layer varies in depth from 50cm deep to being completely absent. This causes some variation in ripening, with the silty areas producing slightly higher degrees of pepper notes and the stones providing the riper floral and fruit spectrum. Fruit thinning is essential, and the canopy is fastidiously managed to allow good sunlight and airflow over the grapes.



WINERY: PARITUA

WINE NAME: PARITUA STONE PADDOCK SYRAH

VINTAGE: 2020

GRAPE: SYRAH

ALC VOL: 14%

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: CHAVE, 174

FERMENTATION: CULTURED YEAST

TIME ON SKINS: 30 DAYS AVERAGE

FINISHING: CROSS-FLOW FILTRATION, VEGAN

VESSEL: CLOSED TOP FERMENTERS AND OAK BARRELS

SULFUR LEVEL: LESS THAN 80PPM

VEGAN STATIS: VEGAN FRIENDLY

WINEMAKER NOTES

An aroma of ripe blueberry blackberry and violets, savoury notes of exotic spice, clove, and dried herbs de Provence. The palate is elegant and plush with fruit flavours of fresh red plum and blackberry, five spice and white pepper round off the finish. The fruit was destemmed and passed over our optical grape sorter, then partially crushed to tank. Fermentation was preceded by a short period of cold soaking. Fermentation temperatures reached 30°C and daily cap management varied from two to three pump-overs a day. Barrel maturation is in French oak barriques for 12 months or more of which 20% new. This wine is unfinned and was filtered before bottling. Drink from now till 2030.

PUBLICATION HIGHLIGHT

Bob Campbell 5 Stars, Top Rank, Top Value

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