



The Flagship 21·12 is from sub blocks within the Paritua vineyard, which are selected to grow very low yielding vines. Management starts with pruning and 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. 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. 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 the temperature controlled barrel room. Elevation in barrel will take up to 22 months. Final barrel selection and blending takes place about 8 weeks before bottling.



WINERY: PARITUA

WINE NAME: 21·12

VINTAGE: 2015

GRAPE: 52% Cab. Sauvignon · 31% Merlot · 17% Cab. Franc

ALC VOL: 14.5% ALC VOL

REGION: HAWKES BAY

SUB REGION: BRIDGE PA TRIANGLE

VINEYARD: PARITUA

SOIL TYPE: ALLUVIAL (RED METAL GRAVEL)

VINE AGE: 13 YRS

IRRIGATION: DRIP IF REQUIRED

TRELLIS: VSP (VERTICAL SHOOT POSITIONING)

ALTITUDE: 130 FEET

ASPECT: N

CLONE: 15 & LC10; 118; 214; 326

FINISHING: MINIMAL FINING AND FILTRATION

VESSEL: 22 MONTHS OAK BARRIQUE (50% NEW)

TOP REVIEW: 95 POINTS, BOB CAMPBELL MW

“Paritua’s flagship red is a blend of cabernet sauvignon (52%), merlot (31%) and cabernet franc (17%). Intense red with a strong smoky oak influence together with dark berry, liquorice, furniture polish, new leather and subtle spice characters.” Bob Campbell MW, 95/100

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