



Our 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. We evaluate maceration and control bar before bottling.



soak we inoculate
sket pressed to be
will take up to 20

WINERY: PARITUA

WINE NAME: TWENTY-ONE-TWELVE

VINTAGE: 2014

GRAPE: CAB SAUV 54%, MERLOT 27%, CAB FRANC 19%

ALC VOL: 14.5% ALC VOL

REGION: HAWKES BAY

SUB REGION: BRIDGE PA TRIANGLE

VINEYARD: PARITUA

SOIL TYPE: ALLUVIAL (GRAVEL & SILTY LOAM)

VINE AGE: 11 YRS

IRRIGATION: DRIP IF REQUIRED

TRELLIS: VSP (VERTICAL SHOOT POSITIONING)

ALTITUDE: 130 FEET

ASPECT: N

CLONE: 15 CAB SAUV, 118 MERLOT, 214 & 326 CAB FR.

FERMENTATION: 1 WEEK FERMENT & 3 WEEK
MACERATION

FINISHING: MINIMAL FINING AND FILTRATION

VESSEL: 20 MONTHS OAK BARRIQUE (50% NEW)

A complex aroma of blackberry, black currant, and black doris plum, cocoa, hints of oyster shell, floral violet, cardamom, clove and star anise notes. The palate has great structure and intensity of flavour. A silky textured attack with a plush concentrated blackberry palate cocoa and spice flavours, a hint of liquorice and mineral elegance with a long flavoured fine grained tannin finish. This wine will improve with cellaring. Recommended drinking from 2016 till 2030. Jason Stent, Chief Winemaker, Paritua