

PARITUA VINEYARDS

CHARDONNAY

HAWKES BAY, NEW ZEALAND



WHANAU IMPORTS

TASTING NOTES

Ripe citrus aromas of navel orange and peach, a medley of nougat and vanilla notes to add to the complexity and interest on the nose.

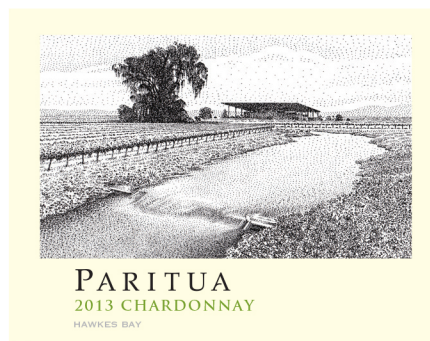
A silky attack with sweet fruit flavours of peach and navel orange in the rich textural mid palate and with hints of nougat and vanilla balanced with fine oak and lingering citrus finish.

VITICULTURE

Grapes for the Paritua Chardonnay were sourced from our Paritua Vineyard block, adjacent to the winery. Selected rows of clones 95 and 15 were hand leaf plucked and bunch thinned and harvested by hand.

WINEMAKING

Trays with whole bunches are placed in the winery coolroom for overnight chilling. Pressing takes place the next day in our basketpress. Low yielding juice is taken straight to barrel for fermentation. The wines are lees stirred after ferment and one racking takes place during the barrel maturation, after which the lees is added back. About 40% underwent malo-lactic fermentation, and total time in barrel was approximately 10 months. The wine was blended and bottled in February 2013.



HARVEST: 2013

13.5% ALCOHOL/VOLUME

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