WHANAU

Paritua RED is the premium Merlot dominant Bordeaux style blend 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. Elevage in barrel will take up to 18 months. Final barrel selection and blending takes place about 8 weeks before bottling.

WINERY: PARITUA

WINE NAME: RED

VINTAGE: 2015

GRAPE: MERLOT 74%, CAB SAUV 19%, CAB FRANC 7%

ALC VOL: 14.5% ALC VOL

REGION: HAWKES BAY

SUB REGION: BRIDGE PA TRIANGLE

VINEYARD: PARITUA

SOIL TYPE: ALLUVIAL (GRAVEL & SILTY LOAM)

VINE AGE: 16 YRS

IRRIGATION: DRIP IF REQUIRED

TRELLIS: VSP (VERTICAL SHOOT POSITIONING)

ALTITUDE: 130 FEET

ASPECT: N

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

FERMENTATION: 1 WEEK FERMENT & 3 WEEK MACERATION

FINISHING: MINIMAL FINING AND FILTRATION

VESSEL: 18 MONTHS OAK BARRIQUE (40% NEW)

A complex and dense aroma of, black plum and blackberry, some floral violet notes black cherry with fine cedary notes and hints of baking spices and vanilla. The palate is firm and rich, with seamless tannins and concentrated black plum, blackcurrant and black cherry with notes of cocoa powder, fine powdery tannins and a long savoury finish. This wine will improve with cellaring. Recommended drinking from 2018 to 2028 – Jason Stent, Chief Winemaker, Paritua