



Ripe stone fruit aromas of peach with notes of grapefruit, freshly roasted cashew nut, brioche, and nougat, vanilla, with hints of melted butter, and baking spices. It has a silky mouthfeel with sweet fruit flavours of peach, Californian grapefruit and clove attack, in the rich textural mid palate with nougat and vanilla characters balanced by fine oak and a lingering citrus finish.



WINERY: PARITUA

WINE NAME: PARITUA CHARDONNAY

VINTAGE: 2021

GRAPE: CHARDONNAY

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: 15

FERMENTATION: CULTURED YEAST

TIME ON SKINS: 12 HOURS

FINISHING: CROSS-FLOW FILTRATION

VESSEL: OAK BARRIQUE (40% NEW) 12 MONTHS

SULFUR LEVEL: LESS THAN 80PPM

VEGAN STATIS: VEGAN FRIENDLY

Trays with whole bunches are placed in the winery coolroom for overnight chilling. A long slow gentle press cycle is used and pressing can take up to 3 hours. Free run juice is put straight to barrel for fermentation. The wines are lees stirred after ferment, and the wine remains sur lee until final blending. Half underwent malo-lactic fermentation, and total time in barrel was 12 months in 40% new oak with the remainder in seasoned oak.

PUBLICATION HIGHLIGHT

Raymond Chan (Candice Chow) 5 Stars, Sam Kim 5 Stars, Bob Campbell 4 Stars

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