



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: PARITUA RED

VINTAGE: 2018

GRAPE: MERLOT 58%, CABERNET SAUVIGNON 26%, CABERNET FRANC 16%

ALC VOL: 14.5%

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

FERMENTATION: CULTURED YEAST

TIME ON SKINS: 30 DAYS AVERAGE

FINISHING: CROSS-FLOW FILTRATION

VESSEL: OAK BARRIQUE (40% NEW) 18 MONTHS

SULFUR LEVEL: LESS THAN 80PPM

Whole bunches are destemmed and pass through our optical grape sorting machine and then crushed to a closed fermenter. After a period of cold soak we inoculate with a preferred yeast. Temperatures are then managed to reach about 30°C. Malo-lactic conversion takes place during maceration in tank which can take up to 35 days. We aim for about 40% new French oak barriques, elevage in barrels can take up to 18 months with final barrel selection and blending prior to bottling. This wine was bottled without fining after a light filtration.

PUBLICATION HIGHLIGHT

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

@WHANAUIIMPORTS • WWW.WHANAUIIMPORTS.COM