



The Chardonnay is planted on the most western part of the vineyard. Two clones, 95 and 15 are grown on a standard two cane canopy. Fruit exposure is limited to achieve the desired flavour and phenolics balance.



**WINERY:** PARITUA

**WINE NAME:** PARITUA STONE PADDOCK CHARDONNAY

**VINTAGE:** 2021

**GRAPE:** CHARDONNAY

**ALC VOL:** 13.5%

**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:** 15 & 95

**FERMENTATION:** CULTURED YEAST

**TIME ON SKINS:** N/A

**FINISHING:** CROSS-FLOW FILTRATION

**VESSEL:** STAINLESS TANK

**SULFUR LEVEL:** LESS THAN 80PPM

**VEGAN STATIS:** VEGAN FRIENDLY

Several batches of machine harvested fruit were de-stemmed to press. After a slow and gentle pressing cycle the juice was settled and then fermented in stainless steel tanks at relatively warm temperatures, to minimize reductive or flinty notes. About half the wine was fermented in seasoned oak puncheons. We use selected yeast strains to create complexity and depth. The wine is kept on yeast lees for several months with regular lees stirring (battonage) to help develop complexity and richness, before blending, and filtration.

#### **PUBLICATION HIGHLIGHT**

Raymond Chan (Candice Chow) 4 Stars, Sam Kim 4.5 Stars, Bob Campbell 4 Stars

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