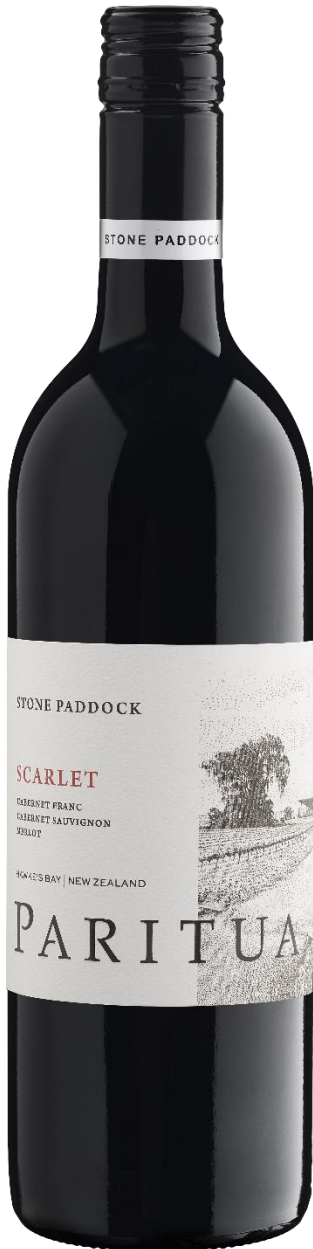




The red varieties at Paritua are planted on free draining 'red metal' gravel soils. The vines are managed with an open canopy to provide good airflow and exposure to sunlight. All the canopies are single cordon spur pruned. All fruit is sorted with our state-of-the-art optical sorting machine and destemmed to closed fermenters. Some cold soaking takes place before ferment and fermentation is for approximately 10 days with regular pump overs to optimise extraction of colour, flavour and tannin. Daily assessment of flavour and structure determines when we press. The must is pressed when maximum flavour is achieved. We then keep each batch and variety separate during barrel maturation for 12 months. The wine is blended, fined and filtered just prior to bottling



WINERY: PARITUA

WINE NAME: PARITUA STONE PADDOCK SCARLET

VINTAGE: 2018

GRAPE: MERLOT 37%, CABERNET FRANC 32%, CABERNET SAUVIGNON 22%
MALBEC 9%

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; LC10; 214; 326; 481; 595; 1056

FERMENTATION: CULTURED YEAST

TIME ON SKINS: 30 DAYS AVERAGE

FINISHING: CROSS-FLOW FILTRATION, VEGAN

VESSEL: CLOSED TOP FERMENTERS AND OAK BARRELS

SULFUR LEVEL: LESS THAN 80PPM

VEGAN STATIS: VEGAN FRIENDLY

All fruit is sorted with our state-of-the-art optical sorting machine and destemmed to closed fermenters. Cold soaking takes place before ferment, with fermentation taking approximately 10 days with regular pump overs to optimise colour, flavour and tannin. Daily assessment of flavour and structure determines when we press. The must is pressed when maximum flavour is achieved. We then keep each batch and variety separate during barrel maturation for up to 12 months. The wine is blended and fined then filtered just prior to bottling
This wine will continue to age gracefully for several years. Ideal drinking from 2020 to 2028.

PUBLICATION HIGHLIGHT

Raymond Chan (Candice Chow) 5 Stars, Sam Kim 4.5 Stars, Bob Campbell 4 Stars

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