



PARITUA STONE PADDOCK ORGANIC SAUVIGNON BLANC

SKU: NZPASB

Hawke's Bay, on the Eastern edge of North Island, New Zealand, has built a reputation for high quality Bordeaux blends, Syrah and Chardonnay. Paritua is a relatively new project that has been creating quite a stir domestically, and in a short space of time has come to be regarded as one of Hawke's Bay's leading wineries. Paritua is located in the heart of the Hawkes Bay Wine Region, the 'Bridge Pa Triangle' District. This is one of New Zealand's most diverse regions for the growing and crafting of premium red and white wines. The name Paritua means 'the meandering stream above the ancient river' and is a tribute to the Paritua Stream, which meanders gently through the vineyard which is planted over the historical riverbed of the nearby Ngaruroro River which flowed through pre the 1860s earthquake.

The development of the vineyard and winery infrastructure was a collaboration with leading New Zealand architects, Crosson Clarke. Every design aspect was carefully considered and the winemaking operation had to be not only efficient, but also sustainable with the added requirement to sit gracefully in its environment. The vines were planted in 2003 and with 53 hectares (130 acres) planted in three phases: seventy percent is devoted to red varieties – Cabernet Sauvignon, Syrah, Merlot, Cabernet Franc, Malbec – with Sauvignon Blanc and Chardonnay completing the picture. Paritua's vineyard enjoys stony, free draining gravel soils, long summers and crisp winters, which combine to produce exceptional wines. Paritua is in conversion to Organic Viticulture and will be fully certified in March 2022. No expense has been spared and like many of the top Bordeaux chateaux, the winery uses an optical sorting machine to ensure consistency year in year out. As well as top quality premium reds, there are also some lovely wines at very accessible prices, which really overdeliver.

Sauvignon Blanc is grown on their Bridge Pa Triangle Vineyard, which has deep red gravel soils allowing for good drainage and ripening. Intensive canopy management provides a good balance between varietal herbaceous notes as well as ripe, tropical characters. Machine harvested grapes were de-stemmed and

crushed to press. Stainless steel fermentation to maintain freshness. After fermentation the wine was prepared for bottling to maintain the fresh fruit aromas. Our focus is on clean varietal flavours, fresh fruit and richness on the palate. Youthful with fine acidity and length. On the nose is guava and passionfruit, gooseberry with hints of white fleshed nectarine, exotic lychee and lemongrass. The palate is refreshing with lively passionfruit fruit flavours, with a plush mid palate of nectarine and a crisp nettle and lime citrus finish.

