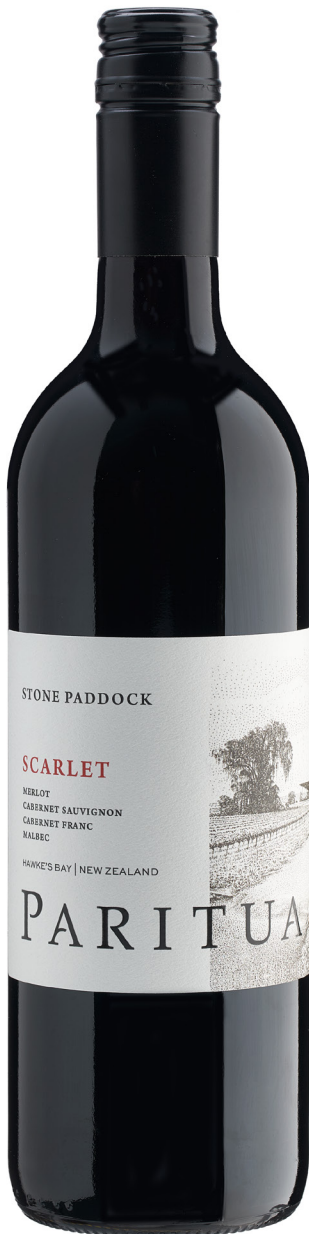


STONE PADDOCK

BY PARITUA

HAWKE'S BAY SCARLET 2018



WINE DESCRIPTION

Wine Notes

This blended red is a prime example of the style produced from the gravel soils of the Paritua vineyard. The wine has scented Black Doris plum and blackberry with hints of baking spice, cedar. The palate shows dark fruits dominated by plum and blackberry with a full mid palate supported by firm, ripe tannins with a sumptuous finish. The oak influence is subtle and provides spicy notes and good structure.

Vineyard

Planted on the free draining red metal soils of the Paritua vineyard. The vines are managed with an open canopy to provide good airflow and exposure to sunlight. All the canopies are single cordon spur pruned.

Winemaking

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

Best Drinking

This wine will continue to age gracefully for several years. Ideal drinking from 2020 to 2028.

Alcohol 14.0% alc

BLEND

Merlot	37 %
Cabernet Franc	32 %
Cabernet Sauvignon	22 %
Malbec	9 %