

# STONE PADDOCK

## BY PARITUA

HAWKE'S BAY SYRAH 2020



### WINE DESCRIPTION

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#### Tasting Notes

An aroma of ripe blueberry blackberry and violets, savoury notes of cured meat, exotic spice and clove and dried herbs de Provence. The palate is elegant and plush with fruit flavours of fresh red plum and blackberry, five spice and white pepper round off the finish.

Food match: Suckling pig, spit roasted meats, sashimi, eggplant based dishes.

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#### Viticulture

Two clones of Syrah are grown in our Triangle vineyard. Soils are stony river gravels with a silt loam cover. The loam top layer varies in depth from 50cm deep to being completely absent. This causes some variation in ripening, with the silty areas producing slightly higher degrees of pepper notes and the stones providing the riper floral and fruit spectrum. Fruit thinning is essential, and the canopy is fastidiously managed to allow good sunlight and airflow over the grapes.

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#### Winemaking

The fruit was destemmed and passed over our optical grape sorter, then partially crushed to tank. Fermentation was preceded by a short period of cold soaking. Fermentation temperatures reached 30°C and daily cap management varied from two to three pump-overs a day. Barrel maturation is in French oak barriques for 12 months or more of which 20% new.

This wine is un-fined and was filtered before bottling.

Drink from now till 2031.

Alc. 14.0%

Standard drinks 8.3