

# PARITUA

## GRACE SAUVIGNON BLANC

HAWKES BAY, NEW ZEALAND  
VINTAGE: 2021

### TASTING NOTES

An enticing aroma of passionfruit, grapefruit, citrus blossom, white flesh nectarine, lime and green rock melon, with hints, of quince and vanilla pod.

The palate is refreshing with, passion fruit, grapefruit flavours subtle oak and a linear influence of mineral notes and a crisp acidity give the wine structure and length.

This wine is soft, elegant and yet well structured. Enjoy from now till 2028. This wine will age gracefully for these years and will be most enjoyed with shellfish or crayfish, or rich white meat dishes.

### VITICULTURE

Grapes for the Paritua Grace were sourced from our Paritua Vineyard blocks of Sauvignon Blanc. The vines were leaf plucked and bunch thinned to achieve optimum fruit quality and harvested separately by hand.

### WINEMAKING

Trays with whole bunches are placed in the winery coolroom for overnight chilling. Pressing takes place the next day in our basketpress. Low yielding juice is taken straight to barrel for fermentation. The wines are lees stirred after fermentation weekly for about 3 months. The total time in barrel is approximately 11 months. The wine is blended and bottled early in the year following harvest.

Alcohol: 12.5% (7.4 standard drinks)

