

# PARITUA

## GRACE SAUVIGNON BLANC

HAWKES BAY, NEW ZEALAND  
VINTAGE: 2020

### TASTING NOTES

An enticing aroma of passionfruit, citrus blossom, honeysuckle, lime, and green rock melon, with hints of quince and vanilla pod. The palate is refreshing showing passion fruit, lemon, lime flavours and subtle oak. There is a linear influence of mineral notes and crisp acidity which give the wine structure and length. It is an elegant and well-structured wine.

The wine will continue to develop and should be enjoyed over the next three years and will be a great match for fish, oysters, and crayfish.

### 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. The juice is taken straight to barrel for fermentation. The wines are lees stirred after fermentation weekly for 3 months. The total time in barrel is 11 months. The wine is blended and bottled early in the year following harvest.

Alcohol: 12.0%

