

TASTING NOTES ——— RANGE: PARITUA PLATINUM COLLECTION \

PARITUA 'KAKARA' 2024

PARITUA

HAWKE'S BAY VINEYARD

A dense brooding aroma of blackcurrant blackberry, fragrant violets dark chocolate and five spice, graphite and star anise and liquorice underlining the complex bouquet.

This is a finely balanced wine with a silky texture, ripe dark fruits of blackberry, black currant and blueberry a seamless palate with fine grained talc like tannins, and cocoa powder cedar and vanilla oak giving this Kakara great structure and length.

VITICULTURE \

Our Cabernet Sauvignon and Syrah vines are grown at our Paritua Vineyard on Maraekakaho Road. The vines are managed to crop light and have good fruit exposure. Fruit thinning takes place to one bunch per cane to maximize ripening potential. Harvest is by hand once the grapes have achieved physiological ripeness.

WINEMAKING \

Whole bunches are destemmed and partially crushed. After a short cold soak the ferment is started and kept under 30°C. Regular pump-overs will keep the cap submerged and extract the fine skin tannins present in this wine. Malo-lactic fermentation takes place in tank and the wine is put to barrel post maceration. The wine is racked once before bottling in June of the year following harvest. We use French oak barriques of which 50% are new.

BEST DRINKING \

This wine will cellar gracefully for several years. Preferred drinking from early 2026 till 2040 or beyond.

BLEND \

Cabernet Sauvignon 55%
Syrah 45%

ALCOHOL \

Alcohol 14% alc

FOOD MATCH \

Moroccan Lamb
Wild Mushroom Risotto
Rabbit Rillettes

