VINO FINO
Explore a World of Wine

# PARITUA SYRAH 2024







**$39.99**

## An impressive wine both texturally and in flavour intensity!

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| Product Code: | 3244 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Hawkes Bay | Volume: | 750ml |
| Style: | Red | Alcohol: | 13.5% |
| Variety: | Syrah / Shiraz | Grape: | 100% Syrah |
| Producer: | Paritua Wines | Natural: | Certified Organic |

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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## TASTING NOTES

**Trophy for Champion Red Wine of the Show - Aotearoa Regional Wine Awards 2025**
**Trophy for Champion Syrah - Aotearoa Regional Wine Awards 2025**
**Gold Medal - Aotearoa Regional Wine Awards 2025**

Located in the Bridge Pa Triangle region of Hawkes Bay, Paritua is a 53ha organically farmed vineyard and winery producing some of Hawkes Bay's best classically styled wines. Hawkes Bay born and bred, winemaker Jason Stent discovered the great wines of France when he was in a racing cycle team based in Bordeaux. After a number of years as assistant winemaker at Sacred Hill, working alongside Tony Bish, he joined Paritua as their winemaker in 2008.

Paritua's focus is on premium wine. Wine bearing the Paritua's label are only produced in outstanding vintages, while the Stone Paddock label is produced every year. The winery also sells excess fruit to maintain the high quality of their own wines. There is no doubting that Paritua produce some of Hawkes Bay's top wines.

**Winery notes** (2024 Vintage)
"A fragrant aroma of violet, black cherry and blackberry. Notes of black pepper, 5 spice and cocoa with a hint of thyme and a subtle sanguine edge. This is a beautifully balanced and complex wine with dark berry, sweet prune and cocoa powder and

black olive flavours supported by a silky textured palate with firm but fine-grained tannins, and a hint of vanilla oak giving this Syrah great structure and a long black cherry finish. This wine will cellar gracefully for several years. Preferred drinking time from late 2025 till 2037 or beyond.

Whole bunches are destemmed and partially crushed. We aim for about 20% whole berry in the tank. After several days 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. Malolactic fermentation takes place in tank during maceration. The wine undergoes elevage for 12 to 14 months in a mix of barriques and puncheons, it is racked once before bottling the year following harvest. We use French oak of which 50% is new."

**5 Stars & 95/100 Sam Kim, Wine Orbit, October 2025** (2024 Vintage)
"A wonderful expression of the variety, the enticing bouquet presents dark fruit richness, cake spice, potpourri, and roasted hazelnut aromas. The palate is plump and fleshy with excellent weight and flow, splendidly framed by silky texture and layers of polished tannins. Firmly structured and harmonious with a persistent, satisfying finish. At its best: now to 2036."

**Rated Excellent & 94/100 Cameron Douglas MS, November 2025** (2024 Vintage)
"Delicious, focused and concentrated with a black currant and Doris plum core, layers of fruit and barrel spices with clove and vanilla then a smoky barrel quality and complexity. Taut and dry, a palate squeeze from tannins and acidity saturated with flavours of dark berries, plum and spices, a light dark peppercorn and new leather quality adding length and detail. Well made with best drinking from 2026 through 2034."

**91/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026** (2024 Vintage)
"The 2024 Syrah is a little reductive upon opening but leads with a nose redolent of red and black fruits and exotic spices. In the mouth, the wine is fresh, concentrated and jubey, with a mineral/graphite finish. Although not hugely complex and quite linear in its arrangement, it is a lovely wine nonetheless."

**4 Stars Cuisine Syrah Tasting, June 2026** (2024 Vintage)
"Youthful and deeply coloured with a wonderful purity of blue fruit evident on the nose. The palate is rich and concentrated with lifted fruit flavours and well-managed tannins that pull the fruit and oak together on the finish."

## CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

## OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,
Christchurch

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