

2001 PARINGA CABERNET SAUVIGNON

Year: 2001

Brand: Paringa

Variety: Cabernet Sauvignon

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 3,000 cases

Tasting Notes:

Colour: Deep magenta with a saturated rich dark purple hue.

Bouquet: Rich, deep cassis aromas; round and sweet cassis/blackberry fruit.

Palate: Intense black fruit flavours, integrated smoky oak with a long intense finish. Lovely fine yet firm tannins & ripe fruit means this wine will develop layered complexity with age.

Analytical Data: Alcohol 13.5%, Total acidity: 7.5 g/l, Residual sugar: 0.4 g/l, pH: 3.44

Vintage Comments:

Yield: 10 tonnes per acre

Harvest: March 2001

The lead up to the 2001 vintage was highlighted by a bout of very warm weather in January but 'normal' weather was experienced during vintage with no heavy rainfalls. Due to the good weather there were no disease problems experienced this vintage. The warm ripening period leading up to vintage resulted in acid levels lower than normal, which produced softer, early maturing wines. Despite an overall increase in tonnage wineries coped reasonably well, although there were some minor problems with processing capacity during the height of vintage at some wineries.

Producer: The ARH Australian Wine Company Pty Ltd

Grower/Owner: David & Dena Hickinbotham

Winemaker: Mike Farmilo

Ref: 2001-PAR-CSV-TN-03/04/2014