

## 2004 PARINGA CABERNET SAUVIGNON

**Year:** 2004

**Brand:** Paringa

**Variety:** Cabernet Sauvignon

**Varietal:** 100%

**Region:** South Australia

**Bottle Size:** 750ml Stelvin

**Total Case Production:** 10,000 cases

### **Tasting Notes:**

**Colour:** A blooming cherry red with a periwinkle hue.

**Bouquet:** Cinnamon, cloves and chocolate abound with sweet juicy black berry fruit. Slightly savory elements are also present with rich cassis intertwine with tobacco and cedar from maturation in French Oak.

**Palate:** This is a wine of considerable generosity. The palate has abundant sweet fruit, which is juicy and full in character suggesting a vintage of substantial quality. The classic hallmarks of Cabernet Sauvignon characters are evident - ripe berry fruit, cassis, perfume, cinnamon, spice and tobacco along with fine-grained tannins.

**Analytical Data:** Alcohol 14%, Total acidity: 5.8 g/l, Residual sugar: 0.6g/l, pH: 3.49

### **Vintage Comments:**

**Yield:** 9 tonnes per acre

**Harvest:** February 2004

The season produced steady spring and winter rains resulting in healthy, strong vines and good berry set. Summer saw cool mornings and nights with slow ripening, producing excellent clean fruit with no diseases. Unfortunately, just as harvest began, the Riverland was hit with a prolonged heatwave, which caused the vines to shut down. Some vines recovered quickly, others took a little longer. After that setback the weather was excellent with cool nights and mild days making it ideal for harvesting.

**Producer:** The ARH Australian Wine Company Pty Ltd

**Grower/Owner:** David & Dena Hickinbotham

**Winemaker:** Mike Farmilo

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