



2008 PARINGA CABERNET SAUVIGNON

Year: 2008

Brand: Paringa

Variety: Cabernet Sauvignon

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 7,500 cases

Tasting Notes:

Colour: Deep ruby red colour maintaining a strong hue throughout the glass.

Bouquet: A multitude of fruit characteristics with definite aromas of blackcurrant, plums and dark cherries dominating the profile. An apparent oak influence of coffee and vanillin strengthens the fruitiness of the nose.

Palate: Rich intense like nose, the palate is a fine balance of creamy milk chocolate and coffee beans, a subtle acid zest that draws the fruit along the palate and a luscious, viscous mouth feel full of soft and opulent fine grain tannins gives a appealing lengthy finish.

Analytical Data: Alcohol 15%, Total acidity: 6.1 g/l, Residual sugar: 0.27 g/l, pH: 3.50

Vintage Comments:

Yield: 5-6 tonnes per acre

Harvest: March 2008

The spring and summer conditions were quite beneficial to growing, with few extreme heat days and very little rain. This resulted in quite good cropping levels and an early start to vintage, with the first grapes coming off in the second week of January.

For anything harvested prior to the end of February the quality of fruit was very high. A week of extreme heat hit at the end of February which ripened everything quicker than the wineries could process it, causing some concern to both growers and winemakers. However, due to the early season the majority of the fruit had been processed by then so this did not affect the overall quality of the vintage greatly.

Producer: The ARH Australian Wine Company Pty Ltd

Grower/Owner: David & Dena Hickenbotham

Winemaker: John Gledhill

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