



2008 PARINGA CHARDONNAY

Year: 2008

Brand: Paringa

Variety: Chardonnay

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 7,500 cases

Tasting Notes:

Colour: Brilliant clarity displaying a light golden hue, with a depth of colour extending to the meniscus of the glass.

Bouquet: Rich, ripe fruit profiles with distinct tropical characters of pineapple and nectarine, balanced with subtle citrus aromas or lemon and lime.

Palate: Intense fruity flavours consistent with the nose provide a perceived sweetness which is balanced with crisp clean acidity and a luscious moderate finish.

Analytical Data: Alcohol 14%, Total acidity: 5.8 g/l, Residual sugar: 0.8 g/l, pH: 3.29

Vintage Comments:

Yield: 5-6 tonnes per acre

Harvest: February 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

Ref: 2008-PARCHD -TN-25/03/2014