



2008 PARINGA SHIRAZ

Year: 2008

Brand: Paringa

Variety: Shiraz

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 15,000 cases

Tasting Notes:

Colour: Deep maroon hue verging on purple to black with great depth and colour.

Bouquet: Notes of sweet plums and black berries are complimented by an apparent but subtle aroma of chocolate and roasted coffee bean.

Palate: A broad array of flavour is highlighted by intense dark berry fruits aligned with the suggestion of white pepper. This is balanced by soft acidity and a hint of mocha, with velvety tannins adding complexity and body resulting in an attractive long extended finish.

Analytical Data: Alcohol 15%, Total acidity: 6.2 g/l, Residual sugar: 3.3 g/l, pH: 3.53

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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