

2009 PARINGA CABERNET SAUVIGNON



Year: 2009

Brand: Paringa

Variety: Cabernet Sauvignon

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 3,800 cases

Tasting Notes:

Colour: Intense dark purple with a blackish hue.

Bouquet: Full fruit driven with plum and cassis dominating the nose, with underlying herbaceous aromas.

Palate: A small oak influence of coffee and vanilla adds complexity and extra layers. A rich fruit flavour shows some sweetness, with an acidic thread that carries the fruit across the palate. A creamy finish enhances the mouth feel, with luscious tannins defining the texture.

Analytical Data: Alcohol 14%, Total acidity: 0.49 g/l, Residual sugar: 5.8 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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