



2009 PARINGA SPARKLING CHARDONNAY PINOT

Year: 2009

Brand: Paringa

Variety: Sparkling Chardonnay Pinot

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 7,500 cases

Tasting Notes:

Colour: A stunning faint salmon pink appearance with a golden yellow hue.

Bouquet: Screaming complexity with white peach, apricot and a hint of strawberry drawn together by a honey like sweetness, enhanced by slight buttery, toasty aromas consistent with the maloactic fermentation that was applied.

Palate: Full bodied, with an intense creamy richness which lingers on the palate till the salivation of exotic stone fruits hits, cream and a slight nuttiness round out the front and mid palate while a crisp, clean acid thread balances the mouth feel and completes the structure.

Analytical Data: Alcohol 12%, Total acidity: 6.3 g/l, Residual sugar: 7 g/l, pH: 3.19

Vintage Comments:

Yield: 5 tonnes per acre

Harvest: Early March 2009

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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