



2011 PARINGA CHARDONNAY

Year: 2011

Brand: Paringa

Variety: Chardonnay

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 1,000 cases

Tasting Notes:

Colour: Brilliant and vibrant light golden hue, with a flint of green highlighted towards the meniscus of the glass.

Bouquet: Rich stone fruit with floral notes of white peach blossom, complexes with a citrus zest of lemon and lime, further balanced by the subtle aroma of secondary development produced by partial maloactic fermentation.

Palate: Intensely balanced tropical and citrus flavours strike the palate providing a perceived sweetness that is complimented by a crisp clean acidity. Secondary nutty characters, further supported by a buttery fullness that gives rise to a luscious balanced and moderate to long finish.

Analytical Data: Alcohol 13.0%, Total acidity: 5.6 g/l, Residual sugar: 1.0 g/l, pH: 3.31

Vintage Comments:

Yield: 3 tonnes per acre

Harvest: February 2011

What a difference a year makes: from the justified optimism of 2010 to the recurrent use of 'challenging', 'difficult' to 'disaster' to describe the abnormally wet and cool 2011 vintage. With more than four times the annual rainfall falling, then growers having to contend with downy mildew, then powdery mildew and then botrytis. Where there was a negative there was a positive around the corner, with the reduced slowing of ripening, this ensured baume levels were lower than normal but meant that flavours were riper than the baume (and hence alcohol). The corollary is good levels of natural acidity. Overall, the white varieties, especially Riesling and Chardonnay, are looking much better than their red counterparts. The red variety that was most successful across the board was Cabernet Sauvignon and parcels of Shiraz.

Producer: The ARH Australian Wine Company Pty Ltd

Grower/Owner: David & Dena Hickinbotham

Winemaker: Andrew Hercock

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