



2011 PARINGA SHIRAZ

Year: 2011

Brand: Paringa

Variety: Shiraz

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 5,000 cases

Tasting Notes:

Colour: A deep mauve colour with a charcoal hue.

Bouquet: Complex intensity, dark berries, plus and white pepper being with secondary notes of leather and cigar box spice.

Palate: Earthy array of black cherries, plum, mulberries, pepper and mixed spice. Silky in texture, the wine has a well-integrated subtle oak tannin structure. Supported by a natural balanced acidity and clean finish that lingers.

Analytical Data: Alcohol 14.0%, Total acidity: 5.4 g/l, Residual sugar: 1.7 g/l, pH: 3.59

Vintage Comments:

Yield: 5 tonnes per acre

Harvest: 23rd March 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 Hickenbotham

Winemaker: Andrew Hercock

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