

## 2012 PARINGA CABERNET SAUVIGNON

**Year:** 2012

**Brand:** Paringa

**Variety:** Cabernet Sauvignon

**Varietal:** 100%

**Region:** South Australia

**Bottle Size:** 750ml Stelvin

**Total Case Production:** 4,000 cases

### Tasting Notes:

**Colour:** Deep inky reddish black, with an arameth hue.

**Bouquet:** Blue berries and tobacco leather, with secondary influences of cassis, cigar box, briar bush and white pepper.

**Palate:** An array of complex fruit intensity with blueberries, mulberries and black currants being supported with natural underlying acid and layered fruit. Cherry tannin nuisances, of French oak and secondary characteristics of sage and spice; Great depth and complexity leading to a soft lingering finish.

**Analytical Data:** Alcohol 14.0%, Total acidity: 5.6 g/l, Residual sugar: 0.8 g/l, pH: 3.71

### Vintage Comments:

**Yield:** 4 tonnes per acre

**Harvest:** 13<sup>th</sup> March 2012

The 2012 vintage was an outstanding year on all fronts. Very good subsoil moisture was carried over from 2011, alongside a reasonable and consistent average summer rainfall, with moderate to below average daily temperatures complemented and assisted with very good canopy health throughout the course of the 2012 season.

Overall the red varieties are every bit as good as the best years over the past two decades. The 2012 vintage truly was one of the great years reflected by the outstanding flavour and natural acidity.

**Producer:** The ARH Australian Wine Company Pty Ltd

**Grower/Owner:** David & Dena Hickenbotham

**Winemaker:** Andrew Hercock

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