

2012 PARINGA CHARDONNAY



Year: 2012

Brand: Paringa

Variety: Chardonnay

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 6,000 cases

Tasting Notes:

Colour: Light straw with a pale green tinge hue.

Bouquet: Freshly cut green apples and pears, with notes of freshly cut hay and citrus rind.

Palate: A softly textured palate of pears, dew melon, passionfruit and citrus. The underlying natural acid is elegantly poised and balanced, giving a clean minerality to the wine. Leading to a lingering crisp finish on the palate.

Analytical Data: Alcohol 12.5%, Total acidity: 6.3 g/l, Residual sugar: 0.7g/l, pH: 3.38

Vintage Comments:

Yield: 5 tonnes per acre

Harvest: 16th February 2012

The 2012 was an outstanding year. Very good subsoil moisture which 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 white 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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