

## 2013 PARINGA CABERNET SAUVIGNON



**Year:** 2013

**Brand:** Paringa

**Variety:** Cabernet Sauvignon

**Varietal:** 100%

**Region:** South Australia

**Bottle Size:** 750ml Stelvin

**Total Case Production:** 15,000 cases

### Tasting Notes:

**Colour:** The deepest and darkest pitch-black with a charcoal lilac hue.

**Bouquet:** A lively, rich raspberry and blackberry pie aromas and blackcurrant; followed by a musk and leathery finish.

**Palate:** An “explosion and intensity” of fruit flavour, spicy clove, ginger and nutmeg; leafy cedar and tobacco, followed by a musk and leathery finish. Medium to full bodied, soft tannins integrate well with great balance and a long green peppercorn finish.

**Food:** Red meats, flavourful and heartier (red) pastas, lamb, strong-flavoured cheese and dark chocolates.

**Analytical Data:** Alcohol 14.5%, Total acidity: 5.4g/l, Residual sugar: 0.9g/l, pH: 3.67

### Vintage Comments:

**Yield:** 4 tonnes per acre

**Harvest:** March 2013

The 2013 vintage had two brief heat spikes prior to the beginning of March compressed the vintage, with all varieties ripening hot on the heels of each other. “Best ever” fruit composition was supported well by vine and fruit condition, which was nonetheless excellent. The vintage followed the excellent 2012 vintage.

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

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

**Winemaker:** Andrew Hercock

Ref: 2013-PAR-CSV-TN-19/11/2013

**Wine Spectator**  
June 15, 2014

**85 Points**

“Smoky, creamy notes overlay dark berry fruit in this polished style, echoing the sweet oaky notes on the finish.”

– Harvey Steiman