

2013 PARINGA CHARDONNAY



Year: 2013

Brand: Paringa

Variety: Chardonnay

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 10,000 cases

Tasting Notes:

Colour: Clear lime hue with a slightly pale and watery opacity.

Bouquet: A fresh crisp, flinty vanilla with citrus and stone.

Palate: An explosion of rare and exotic stone and citrus fruits wrap around the tongue; lime and tangerine, with nuances of lychee, pineapple and hazelnut emphasis and compliment the clean, all natural balance; soft and slightly lifted creamy yeast textured finish.

Food: Great with fish pie and fish cakes (especially salmon); chicken or pork; pasta in a creamy sauce; for lighter meals a caser or chicken salad, including mango or macadamia nuts.

Analytical Data: Alcohol 12.9%, Total acidity: 5.4g/l, Residual sugar: 0.8g/l, pH: 3.39

Vintage Comments:

Yield: 5 tonnes per acre

Harvest: February 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-CHD-TN-19/11/2013

