



## 2013 PARINGA PINOT NOIR

**Year:** 2013

**Brand:** Paringa

**Variety:** Pinot Noir

**Varietal:** 100%

**Region:** South Australia

**Bottle Size:** 750ml Stelvin

**Total Case Production:** 2,400 cases

### Tasting Notes:

**Colour:** Pale raspberry with a translucent violet hue.

**Bouquet:** Intense black cherry aromas, pronounced spiciness of smoke, toast and tar.

**Palate:** A full bodied style of Pinot; driven by ripe tomato and cherry, strawberry, briar and spices of sassafras, caraway and peppermint with a soft smooth, rich and velvety finish.

**Food:** Grilled salmon, a healthy cut of plain roast beef or any dish that features mushroom as the main flavour element. Roast and braised preparations of lamb, pheasant and duck; as well as grilled meaty fish (salmon, shark or swordfish).

**Analytical Data:** Alcohol 12.9%, Total acidity: 5.4g/l, Residual sugar: 0.7g/l, pH: 3.69

### Vintage Comments:

**Yield:** 5 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 Hickinbotham

**Winemaker:** Andrew Hercock

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