

2013 PARINGA SHIRAZ



Year: 2013

Brand: Paringa

Variety: Shiraz

Varietal: 100%

Region: South Australia

Bottle Size: 750ml Stelvin

Total Case Production: 35,000 cases

Tasting Notes:

Colour: An intensely dark blood dye red with a black, squid ink hue.

Bouquet: A subtle yet sophisticated nose that teases the brain with assorted fruits that intrigue. Smokey, dusty coffee beans and burnt chocolate encapsulate the senses.

Palate: Black pepper, liquorice, clove, thyme hit the taste buds and get the heart beating that little bit faster. Strong blackcurrant and blackberry combine well with the leathery, earthy, "spicy" cedar oak, cigar box of a typical Australian full bodied Shiraz.

Food: Brisket, classic slow cooked Texas BBQ. Grilled lamb or grass fed beef. Beef stew or a Chili Colorado (a mildly spiced Mexican stew).

Analytical Data: Alcohol 14.5%, Total acidity: 6.1g/l, Residual sugar: 1.5g/l, pH: 3.61

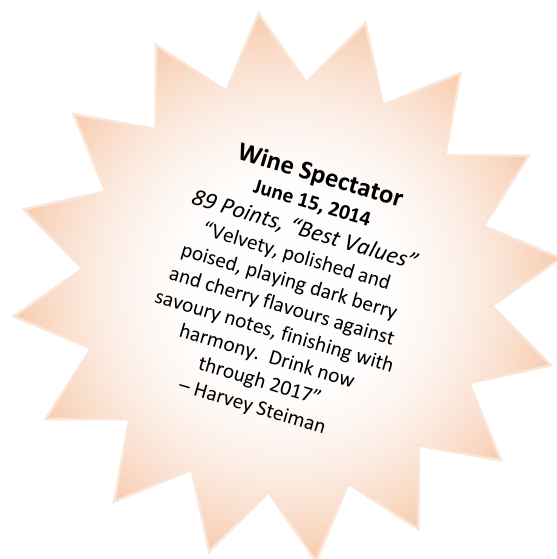
Vintage Comments:

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.

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



Wine Spectator
June 15, 2014

89 Points, "Best Values"
"Velvety, polished and
poised, playing dark berry
and cherry flavours against
savoury notes, finishing with
harmony. Drink now
through 2017"

– Harvey Steiman