



## 2015 PARINGA SPARKLING SHIRAZ

**Year:** 2015

**Brand:** Paringa

**Variety:** Sparkling Shiraz

**Varietal:** 100%

**Region:** South Australia

**Bottle Size:** 750ml Stelvin

**Total Case Production:** 2,000 cases



### Tasting Notes:

**Colour:** Deep garnet with vibrant magenta.

**Bouquet:** Lifted sweet plum with traces of liquorice, mulled jam along with spice fruits and dark cherries.

**Palate:** Succulent creams with a persistent mouth filling sensation with an explosion of earthy black fruits, followed by a smooth velvet tannin finish.

**Food Pairing:** Best served icy cold in a flute glass. This versatile wine style can be enjoyed as an aperitif or with a wide variety of dishes. Bacon & eggs for breakfast, a turkey with cranberry sauce at lunch, a medium spiced curry for dinner. Followed by a chocolate fondue or a cheese platter for desert. Ideal serving temperature 8°C to 10°C.

**Analytical Data:** Alcohol 14.0%, Total acidity: 6.2 g/l, Residual sugar: 40.6 g/l, pH: 3.59

### Vintage Comments:

**Yield:** 4 tonnes per acre

**Harvest:** February 2015

A wet soaking start to winter followed by a drier and warmer-than-average spring set up an uneventful growing seasons with near perfect ripening conditions. A burst of hot weather accelerated ripening at the end of the season, triggering a condensed harvest. One of the shortest, fastest harvests in recent times with low yields and exceptional quality with Shiraz and Cabernet Sauvignon the pick of the bunch. Deep endless colours, along with intense but rounded tannins provide good cellaring potential for many years to come.

***“This is a bit on the sweet side, but perhaps that's what is needed to get Americans interested in sparkling Shiraz. Vanilla and berry jam flavours are just what you'd expect in a still Shiraz, but they're amped up by the addition of bubbles. Drink now” - Joe Czerwinski, Wine Enthusiast***

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

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