

# PARINGA

## SPARKLING SHIRAZ 2016



### Description:

A deep mauve in colour with a crimson hue. The nose is complex and earthy: rich leather, prunes, caramelized dates, coffee, black currant, meaty, wine gums and some toasty brown spice. These aromas are supported on the palate by red berries, plums and chocolate. The ripe fruits and chocolate mingle on the creamy palate. Saucy, savory characters add to the complexity with balanced tannins and sweetness to help round off the finish.

### Winemaker's Notes:

The grapes come from 15-year-old vines grown in a sub-surface limestone layer beneath sandy loam topsoil. Paringa Sparkling Shiraz gets its "fizz" (carbonation) not from secondary fermentation but from the process of dissolving carbon dioxide in a liquid. The process involved carbon dioxide under high pressure. When reduced, the carbon dioxide is released from the solution as small bubbles, which cause the liquid to become effervescent. The CO<sub>2</sub> gas is exogenous. It is continuously added to the wine stream, which has already been stabilized and chilled to 28.4°F. The CO<sub>2</sub> comes from a reserve tank, which holds the gas at high pressure and only "food grade" CO<sub>2</sub> is used.

### Serving Hints:

Best served icy cold in a flute glass. This versatile wine can be enjoyed as an aperitif or with a wide variety of dishes like: bacon & eggs for breakfast; turkey with cranberry sauce at lunch; a medium spiced curry for dinner. Then a chocolate fondue or a cheese platter for desert. Ideal serving temperature 46.4°F to 50°F.

### PRODUCER:

The ARH Australian Wine Company

### COUNTRY:

Australia

### REGION:

South Australia

### GRAPE VARIETY:

100% Shiraz

### RESIDUAL SUGAR:

35.2 g/l

### TOTAL ACIDITY:

7.1 g/l

### pH:

3.53

### QUINTESSENTIAL

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.0	39.68	13.58	10.43	12.79	4x14	68996900014-8

