

PARINGA SHIRAZ 2016



Description:

The color is a dark, inky deep red, almost black with a vibrant garnet hue. The bouquet is lifted and intense with aromas of ripe plum and black currants as well as exhibiting notes of integrated oak, mocha, white pepper and caraway seed. The palate is extremely rich and generous with a labyrinth of dark plum, chocolate, cedar and spice. The subtle and integrated French and American oak tannins add complexity to the secondary notes of the wine and compliment the fruit and acid structure resulting in a savory and lingering finish.

Winemaker's Notes:

The 2016 vintage was a text book season with a long ripening period allowing the grape phenolics and flavor to ripen symbiotically with the sugar maturity. Once in the winery, every care was taken during fermentation to give the wine maximum time on skins to extract the depth of flavor and colour that this wine exhibits. This is a fantastic example of a well-grown and well-made South Australian Shiraz that is ready to drink now and will also continue to reward for the next 15+ years.

Serving Hints:

Serve at room temperature with fare such as brisket, rib eye steak, or grilled lamb.

PRODUCER:	The ARH Australian ,Wine Company
COUNTRY:	Australia
REGION:	South Australia
GRAPE VARIETY:	100% Shiraz
ALCOHOL %:	15.1%
RESIDUAL SUGAR:	0.6 g/l
TOTAL ACIDITY:	6.9 g/l
pH:	3.53 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	39.68	13.58	10.43	12.79	4x14	68996900014-8	1068996900014-5

QUINTESSENTIAL
IMPORTER | DISTRIBUTOR | MARKETER
www.quintessentialwines.com

