



2020

PARINGA SPARKLING SHIRAZ

PARINGA



WINE DATA

Producer

The ARH Australian
Wine Company Pty Ltd.

Region

South Australia

Country

Australia

Wine Composition

85% Shiraz,
15% Cabernet
Sauvignon

Alcohol

14.1 %

Total Acidity

6.3 G/L

Residual Sugar

25.8 G/L

pH

3.59

DESCRIPTION

A deep mauve in color 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 NOTES

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 CO₂ gas is exogenous. It is continuously added to the wine stream, which has already been stabilized and chilled to -2°C. The CO₂ comes from a reserve tank, which holds the gas at high pressure and only “food grade” CO₂ 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 8°C to 10°C.