

# PARINGA

## CABERNET SAUVIGNON 2016



### Description:

The color is a very deep garnet. The bouquet is fresh and lively, exhibiting aromas of crushed blueberries, sage bush, fennel and tobacco leaf. The wine is extremely rich with fruit flavors of blueberry, blackberry, and red currants supported with a seamless natural acid structure. Secondary notes exhibit hints of subtle French and American oak, leather, nutmeg and marjoram -- the result of which is a very soft and subtle tannin structure that leads to a long and lingering finish.

### Winemaker's Notes:

The 2016 vintage was a textbook 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, color, and complexity that this wine exhibits. This is a fantastic example of a well-grown and well-made South Australian Cabernet that is ready to drink now and will continue to reward for the next 15+ years.

### Serving Hints:

Serve at room temperature with red meats, flavorful and heartier pastas, duck, lamb, strong-flavored cheese and dark chocolates.

**PRODUCER:** The ARH Australian ,Wine Company  
**COUNTRY:** Australia  
**REGION:** Riverland  
**GRAPE VARIETY:** 100% Cabernet Sauvignon  
**RESIDUAL SUGAR:** 0.6 g/l  
**TOTAL ACIDITY:** 6.8 g/l  
**pH:** 3.66 g/l

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rack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	15.5	37.03	12.2	9.05	12.4	4X14	68996900011-7

