

# PARINGA

## CABERNET SAUVIGNON 2013



### Description:

The 2013 Paringa Cabernet is dark charcoal in color, with a lilac hue. Lively, rich raspberry and blackberry pie aromas fill the nose. The palate is lively and expressive with an explosion of black currants, spicy clove, ginger and nutmeg; cedar and tobacco, followed by a musky, leathery finish. Medium to full-bodied with soft, integrated tannins leading to a long, green peppercorn finish.

### Winemaker's Notes:

The 2013 vintage had two brief heat spikes prior to the beginning of March compressing the vintage, with all varieties ripening "hot on the heels" of each other. The "best ever" fruit composition was supported by vine and fruit condition, which was nonetheless excellent. The grapes come from sixteen to twenty-year-old vines grown in a sub-surface limestone layer beneath sandy loam topsoil. The wine is aged for six months in stainless steel, with old French Never oak innerstaves.

### Serving Hints:

This wine is ideally served at room temperature with meat dishes and hard cheeses.

<b>PRODUCER:</b>	The ARH Australian ,Wine Company
<b>COUNTRY:</b>	Australia
<b>REGION:</b>	Riverland
<b>GRAPE VARIETY:</b>	100% Cabernet Sauvignon
<b>RESIDUAL SUGAR:</b>	.9 g/l
<b>TOTAL ACIDITY:</b>	5.4 g/l
<b>pH:</b>	3.67 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14	37.03	12.2	9.05	12.4	4X14	68996900011-7

