

PARINGA

CABERNET SAUVIGNON 2014



Description:

The Paringa Cabernet Sauvignon 2014 exhibits the deepest and darkest pitch-black color, with a charcoal-lilac hue. It boasts lively, rich raspberry and blackberry pie aromas with blackcurrant. An “explosion and intensity” of fruit flavor hits the palate, along with spicy clove, ginger and nutmeg; leafy cedar and tobacco, followed by a musky, leathery finish. Medium- to full-bodied, this wine’s soft tannins integrate well with a great balance and a long, green peppercorn finish.

Winemaker’s Notes:

Good winter and early spring rainfall provided the vines with some much needed deep soil moisture. Strong winds during flowering and sporadic frosts caused yields to be slightly reduced. A hot summer was tempered by reliable cooling breezes from Lake Alexandrina which was welcomed, assisting to help maintain some natural acidity in fruit. Most of the heavy February rainfall passed north of the region however, the 20-30mm that did fall, reinvigorated the vines. The cooler weather patterns which followed lead to near perfect ripening conditions. A year of very smart whites, fantastic and elegant reds, great fruit flavour with well-balanced alcohol and tannins.

Serving Hints:

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

PRODUCER:	The ARH Australian ,Wine Company
COUNTRY:	Australia
REGION:	Riverland
GRAPE VARIETY:	100% Cabernet Sauvignon
RESIDUAL SUGAR:	0.15 g/l
TOTAL ACIDITY:	6.3 g/l
pH:	3.64 g/l

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

