PARACOMBE



Paracombe

2017 The Reuben



TASTING NOTES

Deep red colour. This wine showcases the mastery and craftmanship of blending together four grape varieties from specialist local growers.

Highly aromatic, spicy and delicious. Enjoy a lifted bouquet of poached plum and rhubarb with hints of delicate oak, leatherwood and licorice. The palate is finely structured with incredible layered fruit flavor. Spice and savoury notes in a long finish. A wonderful food wine dedicated to Reuben Chapman, an early Paracombe settler.

WINE INFORMATION

Vintage: 2017

Region: Adelaide Hills, South Australia

Variety: Merlot 54%, Cabernet Sauvignon 35%, Cabernet

Franc 7%, Malbec 3%, Shiraz 1%

Vineyards: Grapes harvested from the family vineyard, Howard,

MacGillivray and Waugh local specialist sites.

Harvest: Several picks across mid April – mid May 2017
Vinification: Small appar and larger tank formantation

Vinification: Small open and larger tank fermentation.

Oak: 21 months in French Oak Barriques and Hogsheads. Maturation: Bottled and matured in winery underground cellars

for 40 months before release.

Alc: 14.5%

Case: 12 x 750ml

Production: 2184 cases produced (12 x 750mL)

Ageing: 12 Years Plus

Award History: 93 Points Halliday Wine Companion

2016 Vintage; Gold 2021 Adelaide Hills Wine Show, 93 Points Halliday

Wine Companion

2014 Vintage; 93 Points Halliday Wine Companion

2013 Vintage; Blue Gold, Top 100 Wine 2018 Sydney International Wine Comp, 95 Points James Halliday Wine Companion 2018 2012 Vintage; Gold 2017 Sydney International Wine Comp

2010 Vintage; 5 Stars Tony Love's Top 100 Wines The Advertiser, 95

Points Philip White, 90 Points Halliday Wine Companion

2009 Vintage; Gold & Highest Pointed Wine 2012 Royal Melbourne

Wine Show & Gold 2012 Adelaide Hills Wine Show

Highly Awarded Wine: 5 Gold, 2 Silver, 20 Bronze Medals

