

PARACOMBE



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2019 Grüner V5

TASTING NOTES

Paracombe Grüner V5 heralds an innovative new wine style from Paracombe Wines. An aromatic white blend, this wine is a gathering of five white grape varieties.

Pale straw in colour, the bouquet is lifted and striking with rose floral and fruity notes of melon and citrus. The palate is crisp, fresh and pure with hints of nutmeg, ginger and minerality. This wine will drink well young however has superb aging potential with its fine acidity and gentle textures.

A food friendly wine, try it with Asian inspired cuisine.

WINE INFORMATION

Vintage: 2019
Region: Adelaide Hills, South Australia
Variety: 37% Grüner Veltliner, 21% Riesling, 26% Pinot Gris, 5% Gewürztraminer, 1% Pinot Blanc
Vineyard: Grown on the south facing slopes of our family vineyard to retain freshness provided by the natural acidity.
Site Climate: Cooler summer, mild Autumn gave ideal ripening conditions. Vineyard slopes bathed in sunshine during day, dropping to cold at night.
Harvest: Multiple dates through 18/02/2019 – 7/03/2019
Vinification: Stainless steel to retain pristine fruit character.
Alc: 11.5%
Case: 12 x 750ml
Production: 333 dozen produced
Awards History: 2017 Vintage: 93 Points Rob Geddes MW, 92 Pts James Suckling 91 Pts Campbell Mattinson The Wine Front, 90 Pts Huon Hooke, 90 Pts Toni Paterson MW, Silver 2018 Royal Melbourne Wine Awards
2018 Vintage: Silver 2019 Adelaide Hills Wine Show



Paracombe – Award Winning, Family Owned Ecologically Crafted Australian Wine

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