

PARACOMBE



Paracombe

2015 The Reuben

93 Points Halliday Wine Companion 2021

TASTING NOTES

Deep red colour. This wine showcases the mastery and craftsmanship of blending together five 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:	2015
Region:	Adelaide Hills, South Australia
Variety:	Cabernet Sauvignon 37%, Merlot 32%, Cabernet Franc 23%, Malbec 6%, Shiraz 2%
Vineyards:	Grapes harvested from the Drogemuller family vineyard and Howard, MacGillivray and Waugh local specialist sites.
Harvest:	Several picks across mid-March 2015
Vinification:	Small open and larger tank fermentation.
Oak:	21 months in French Oak Barriques and Hogsheads.
Maturation:	Bottled and matured in winery estate underground cellars for 40 months before release.
Alc:	14.4%
Case:	12 x 750ml
Production:	1203 dozen produced
Ageing:	12 Years Plus
Award History:	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 2009 vintage - Gold 2012 Royal Melbourne Wine Show & Gold 2012 Adelaide Hills Wine Show

Highly Awarded Wine: 4 Gold, 2 Silver, 13 Bronze Medals



Paracombe – Award Winning, Family Owned Ecologically Crafted Australian Wine

www.paracombewines.com.au