

Paracombe

2017 Grüner V5

93 Points Rob Geddes MW



PARACOMBE

Adelaide Hills
Premium Wines

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: 2017
Region: Adelaide Hills, South Australia
Variety: 41% Grüner Veltliner, 40% Riesling, 8% Gewürztraminer, 8% Pinot Blanc, 3% Pinot Gris
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: 18th March 2017
Vinification: Stainless steel to retain pristine fruit character.
Alc: 12.5%
Case: 12 x 750ml
Production: 510 dozen produced
Awards History: 93 Points Rob Geddes MW, 91 Points Campbell Mattinson The Wine Front, 90 Points Huon Hooke, 90 Points Toni Paterson MW, Silver 2018 Royal Melbourne Wine Awards.



Paracombe – Award Winning, Family Owned Ecologically Crafted Australian Wine

www.paracombewines.com