

Paracombe Premium Wines

PO Box 82
PARACOMBE South Australia 5132
Phone (08) 8380 5058 Fax (08) 8380 5488
Email winery@paracombewines.com
Web: www.paracombewines.com



P A R A C O M B E

Adelaide Hills
Premium Wines

2009 Pinot Gris

A great little crowd pleaser. Appealing bouquet of melon, honeyed pear and floral notes with fresh flavours of nectarine, nashi pear and crème caramel with flinty notes on the finish. Made to enjoy, perfect with food (*92 points Advertiser Australia's Top 100*)

2008 Holland Creek Riesling

The bouquet is delightfully fragrant with aromas of honeysuckle and fresh limes. The palate delivers clean flavours of citrus, lychees and green apples with a lingering finish. (*Silver, Adelaide Hills Wine Show, 92 points Huon Hooke, Good Living, Sydney Morning Herald, 92 points James Halliday, 92 points Nick Stock The Penguin Good Australian Wine Guide 2010*)

2009 Sauvignon Blanc

Enticing lifted passionfruit and tropical aromas and fresh, pure, zesty, flavour with a clean, lingering finish. Enjoy this hallmark Sauv Blanc, anytime, anywhere with anybody...or maybe just keep it for yourself. (*93 Points Nick Stock The Penguin Good Australian Wine Guide 2010, Adelaide Review Hot 100.*)

2007 Chardonnay

Fermented and matured in French Oak, this wine has a great palate with excellent structure and fruit flavour with cool climate freshness. Melons and white peach flavours with hints of nutty ferment characters in an elegant finish. Limited Release. (*05 Vintage - ★★☆☆ Winestate Magazine*)

2008 Pinot Noir

Alluring aromas of wild strawberry, cherry and toffee notes. Bright crimson in colour, the palate offers gentle, lingering flavours of cherry and plum with fine tannins and subtle spice on the finish. Ah the romance of Pinot, just surrender and enjoy. (*Bronze Adelaide Hills Wine Show*)

2006 Cabernet Franc

Striking aromas of violets with sweet berries and hints of spice. Soft, gentle fruit flavor on the palate and fine delicate tannins. Just perfect. (*87 Points James Halliday Wine Companion 2010, Bronze Adelaide Hills Wine Show*)

2005 The Reuben

Highly aromatic, spicy and delicious. Entirely fruit-driven by its cocktail of Cabernet Sauvignon, Shiraz, Malbec, Merlot, and Cabernet Franc. A wonderful food wine dedicated to Reuben Chapman, an early Paracombe settler known for his generosity and passionate love for the area. (*Bronze Adelaide Hills Wine Show*)

2005 Cabernet Sauvignon

A rich, full fruit style of wine sure to please, deep colour with delightful whiffs of ripe blackberries, sweet oak and spice. Generous juicy flavours of currants and berries textured with hints of fine, elegant tannins deliver a lingering finish. Drinking well now, promises to reward further with age. (*91 Points Tony Love, The Advertiser, 90 Points James Halliday, Bronze, Adelaide Hills Wine show*)

2006 Shiraz

From the glorious Adelaide Hills plateau vineyard come all manner of flavours and smells ranging from dark florals to maraschino cherries, pepper and oyster sauce with lush dark chocolate tannins matching the big fruit. Seduces the senses. (*Bronze, Royal Adelaide Wine Show 2009, Bronze Great Australian Shiraz Challenge.*)

2006 Shiraz Viognier

The MacGillivray family vineyard at Paracombe is the specialist site for this classic blend. Shiraz grapes 97% were crushed and co-fermented with Viognier 3% in small open tanks and aged in French Oak to produce a rich, flavoursome wine. Dark cherry and plum aromas with hints of musk rose and honeysuckle with mocha and spicy notes on the palate add complexity and a lingering finish. (*92 Points James Halliday, Bronze Adelaide Hills Wine Show*)

2005 Somerville Shiraz

A classic limited release of just 120 dozen. Decadent aromas of mulberry, rich coffee and dark chocolate with a palate delivering strong depth of fruit intensity and tantalising hints of spice. Layered, delicious flavours, that just go on and on gently tapering into a fine satisfying finish. (*93 Points James Halliday*)