



TECHNICAL NOTES

Harvested:	12, 15, 16, 17, 22, 23, 24, 26, 27, 28, 30 & 31 March, 1, 3 & 8 April, 2020
Brix at harvest:	20.2° – 23.2°
Total Acidity:	6.1g/L
Wine pH:	3.52
Alcohol:	13.0%
Winemaker:	Lindsay McCall & Jamie McCall

THE PENINSULA SERIES

We source fruit for these wines from our Estate managed vineyards in Red Hill, and from a few other carefully selected vineyards around the Peninsula. These wines are an exceptional expression of the Mornington Peninsula style, with the emphasis on lively fruit. “The quality of these wines are often equal to many other vineyards best” (James Halliday).

WINE NOTES

The Pinots from 2020, bear the hallmarks of a cool year. They have vibrant sweet cherry flavours, and fine acid. The keynotes are delicacy and restraint.

Fruit was 100% de-stemmed and fermented in 2.5 tonne open fermenters. The fruit spent an average of 21 days in the fermenter on skins. Maturation took place over 11 months on lees in French Oak barrels.

An expressive and fragrant nose, with maraschino cherry and spice aromas, leads onto a flavoursome palate with bright fruit, vibrant acid, and fine tannins.

PARINGA ESTATE

Lindsay McCall began planting his property over thirty years ago, in 1985. It’s no secret that the Paringa Estate vineyard, in the cool climate sub region of Red Hill, is a very special site, with a unique microclimate. North facing, on ten acres of rich red volcanic soil that is un-irrigated, it’s elevation of 140 meters.

Halliday describes Lindsay as having “an exceptional gift for winemaking,” and describes his wines as being of “the highest quality, with a distinguished pedigree.” An amazing achievement given he has had no formal education in winemaking. In the James Halliday Australian Wine Companion 2007, Paringa Estate was awarded ‘Australian Winery of the Year’. This was akin to being made captain of the Australian cricket team for Lindsay, and he hasn’t looked back since.