

The Paringa Pinot Noir 2018



TECHNICAL NOTES

Harvested:	16 MARCH 2018
Brix at harvest:	23.6-24.0°
Total Acidity:	6.3 g/L
Wine pH:	3.46
Alcohol:	14.0%
Winemaker:	Lindsay McCall & Jamie McCall

THE PARINGA SERIES

The name “The Paringa” denotes the single vineyard origin of this wine. Lindsay McCall planted the first vines on the Paringa Estate vineyard in 1985, with ten acres being under vine by 1990. From this site fruit of distinction is born from a combination of red volcanic (Ferrasol) soil, a north facing aspect and altitude of 146m on Paringa Road, Red Hill South. In creating this wine viticulture and winemaking practices are approached with the intent of preserving a pure expression of site from soil through to bottle.

WINE NOTES

This ‘Single Vineyard’ pinot noir comes from a few rows of our oldest vines in the estate vineyard, which are now over 30 years old. It is the quintessential expression of our unique site in Red Hill South.

2018 was an outstanding vintage. Yields were generous, and all the varieties are of exceptional quality.

The nose is perfumed and expressive, lifted red cherry notes mingle with spice and earth. The palate has exquisite fruit purity. It’s very elegant, with seamless texture. Juicy red cherry flavours on the mid palate are framed with firm tannins, leading onto a long persistent finish. Well-integrated oak gives power and structure. This is a wine which will have considerable longevity.

REVIEWS

Medium-red colour with a trace of purple in the rim. The bouquet is shy and reserved, with sousbois notes, primary fruit in hiding, but the palate has weight and richness, concentration and tannin grip, and it all lingers on well. It doesn't lack fruit but is certainly not 'fruity'. Oak treatment is generous but not overdone. An impressive wine of density, power and concentration, with long-term potential. **97 Points, Huon Hooke**

Structured. Powerful. And long. All you really need to know is that this bristles with quality. It's tangy and it's not sweet but it's powered by concentrated strawberry notes. It also floats herb notes throughout and races with dry roasted spice characters. Orange oil, or something like it, adds a lifted, flowery note. It's pure quality and class. **97 Points, 2021 Halliday Wine Companion**

