



## THE PARINGA SERIES

Our 'Single Vineyard' selection is made from the best fruit from our oldest vines at the home vineyard in Paringa Road. These small parcels of fruit are the purest expression of our unique terroir. Depending on the vintage, we use between 40% and 60% new French oak in these wines.

## WINE NOTES

This 'Single Vineyard' wine is the ultimate expression of our unique home vineyard in Red Hill South. It comes from a block of nine rows, which are now 30 years old.

The fruit was handpicked, whole bunch pressed, and the unclarified juice was fermented with wild yeast in new and seasoned French oak puncheons. It went through malolactic fermentation, and the lees were stirred monthly. It spent 11 months in oak before bottling.

Complex aromas of stone fruit, citrus and barrel ferment sulphide notes, lead onto a textured palate with delicate stone fruit flavours, poised acidity, and a long savoury finish.

## 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.

## TECHNICAL NOTES

Harvested: 6 MARCH 2019

Brix at harvest: 21.8-22.0°

Total Acidity: 7.1 g/L

Wine pH: 3.10

Alcohol: 13.5%

RRP: \$80.00

Winemaker: Lindsay McCall & Jamie McCall