



## THE ESTATE SERIES

We source the fruit for these wines from our low yielding estate vineyards, some of which are over thirty years old. Constant attention to detail in the vineyard and vine maturity produces fruit of outstanding quality. 30% and 40% new French Oak combined with powerful fruit flavours and meticulous winemaking produce the unique Paringa “style” upon which our reputation has been built.

## WINE NOTES

2017 was a cool, low yielding vintage, and fruit was picked later than in the previous two years.

This wine has been aged for 18 months in new (40%) and seasoned French oak barriques.

This wine is classic cool climate shiraz. Aromas of dark cherries and damson plums with underlying notes of black pepper and spice, lead onto a flavoursome palate, which is savoury and textured. Fine-grained tannins give structure and balance.

## 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:	5, 24 APRIL & 1 May 2017
Alcohol:	13.5%
Winemaker:	Lindsay McCall & Jamie McCall
RRP	\$50