



## 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

2019 was an exceptional vintage for shiraz, comparable to the best so far at Paringa.

After fermentation in 3.5 tonne French oak foudres, the wine was aged for 18 months in new (31%) and seasoned French oak barriques.

This majestic shiraz is deep, dark, powerful and structured. Blackberry, black pepper, aniseed and hints of liquorice create a complex nose. It has outstanding power, weight and persistence on the palate. This wine will reach it's full potential in a few years, but will cellar long term.

## TECHNICAL NOTES

Harvested: 15 APRIL 2019

Brix at harvest: 23.2-23.6°

Total Acidity: 6.1 g/L

Wine pH: 3.45

Alcohol: 14.0%

RRP: \$80.00

Winemaker: Lindsay McCall & Jamie McCall

## 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.