

Peninsula Shiraz 2018

WINE NOTES

The 'Peninsula' label is an expression of a lively, fruit driven regional style. This is a classic cool climate shiraz. We source grapes from three sites around the Peninsula which have the spice and black pepper characters, that are the hallmark of this wine.

The wine has around 5% viognier, which was co-fermented with the shiraz. It was then aged for eleven months in seasoned French oak barriques.

A highly aromatic nose with black pepper, liquorice, aniseed and dark berries leads onto a fruit driven palate, with fine tannins, silky texture and good length.

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: 19 March & 6 April 2018

Brix at harvest: 21.4-23.0°

Total Acidity: 6.7g/L

Wine pH: 3.38

Alcohol: 13.5%

Winemaker: Lindsay McCall & Jamie McCall



TROPHY WINNER 2019
BEST VICTORIAN SHIRAZ