



TECHNICAL NOTES

Harvested: 9, 10 & 11 MARCH 2019

Brix at harvest: 21.8 - 23.8°

Total Acidity: 6.5g/L

Wine pH: 3.43

Alcohol: 13.5%

Winemaker: Lindsay McCall & Jamie McCall

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

The ‘Estate’ pinot noir comes from a selection of our best vineyard sites, and its signature style is elegance and complexity.

Yields in 2019 were down, but it was an outstanding vintage for the pinots from the estate vineyards.

The nose is complex and perfumed. Aromas of dark cherries mingle with hints of spice. The palate has a luscious core of dark cherry fruit, firm tannins, 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.