



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% to 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 fruit for this wine came from our ‘Estate’ and Callanan’s Road vineyards.

2021 was an excellent vintage for chardonnay with balanced natural acidity giving long term ageing potential.

The fruit was handpicked, whole bunch pressed, and the unclarified juice was fermented in new and one year old French oak puncheons. Initially it was stirred monthly in barrel, to build weight and complexity. It did not go through malolactic fermentation.

Lifted aromas of lemon sherbet mingle with hints of struck match from the wild ferment component. The palate is focused and linear, with racy acid and excellent length.

TECHNICAL NOTES

Harvested: 18 & 20 March, 5 Apr 2021

Brix at harvest: 22.0-22.8°

Total Acidity: 6.5 g/L

Wine pH: 3.19

Alcohol: 13.0%

Winemaker: Lindsay McCall & Jamie McCall

PARINGA ESTATE

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.