



# PARAWA ESTATE

- FRENCH STYLE, AUSTRALIAN CHARACTER -



## 2007 INGALALLA GRAND RESERVE

CABERNET SAUVIGNON, PETIT VERDOT, MALBEC, MERLOT, CABERNET FRANC

*Single Vineyard, Estate Grown - only 2,400 bottles produced.*



# PARAWA ESTATE

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*THE PARAWA ESTATE INGALALLA is a wine produced from the finest clones from classic grape varieties. This wine is a classic “Bordeaux Blend” of Cabernet Sauvignon, Petit Verdot, Malbec, Merlot and Cabernet Franc. It was aged for four years in new and seasoned French oak from five different coopers. In all, sixteen different clones were used to make this wine, making it one of the most interesting and complex combinations available of this style. It involves our philosophy of producing the maximum expression of varietal fruit character, from premium terroir, with expert winemaking skill.*

*Ingalalla is named after the waterfall which feeds into the creek that runs by the vineyard, nestled below the picturesque Second Valley pine forest. Parawa is the coldest district in South Australia in summer, and as a result will have vintage variations each year, with Antarctic winds and cloud cover producing mean temperatures colder than Burgundy. Located within the Southern Fleurieu Peninsula wine region, The Estate vineyard lies in the valley below the Parawa hills and as a result avoids the extremes of temperature whilst enjoying the benefits of a long growing season.*

*At release the Ingalalla showed a restrained nose, harmonious integrated berry fruit and seamless oak integration; complex and intense with some savoury edges, yet still youthful fruit, with a long, lingering drive-through palate. This wine can easily be aged for ten years or more. A classic wine that is neither totally French nor Australian in style, yet exhibits elements of both - truly confirming the motto “French style, Australian character.”*

*This is the first and only Ingalalla released in six years of winemaking, from 2006 - 2011, reflecting the aim to only produce this wine in exceptional vintages. The next Ingalalla will not be released until 2015.*

## *The Founder*

*Peter Simic is the founding and current owner/publisher of Winestate magazine, Australasia’s oldest and most respected wine buying guide (1978). He was also the founding publisher of the first US colour wine magazine, Wine & Spirit (1982) and prior Manager of the South Australian Wine Information Bureau, the promotional body for all South Australian wineries. Perhaps more relevantly, Mr Simic has supervised (and frequently judged) the judging of over 200,000 wines over the past 35 years; currently 10,000 wines per year in Winestate. In 1975 as manager of the Wine Information Bureau, he was regularly involved with Max Schubert (founder of world-renowned Penfolds Grange Hermitage), Peter Lehmann, Wolf Blass and John Vickery (amongst many others), in Wine Bureau tastings. In 1978 he conducted the world’s first vertical tasting of Grange for Winestate, with Max Schubert, Peter Lehmann, Brian Barry and Bob Hesketh. He has organised and hosted twelve Winestate wine tours of Europe, including France, Italy and Spain. Parawa is Mr Simic’s own private wine brand.*



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## *Regional Snapshot*

<i>Region:</i>	<i>Fleurieu Peninsula, South Australia</i>
<i>Sub-Region:</i>	<i>Southern Fleurieu</i>
<i>Weather Station:</i>	<i>Parawa</i>
<i>Homoclimate:</i>	<i>Burgundy/Bordeaux</i>
<i>Altitude:</i>	<i>270mm</i>
<i>Latitude:</i>	<i>35° 34'S</i>
<i>Dominant Influence:</i>	<i>Great Southern Ocean &amp; Spencer Gulf</i>
<i>Heat Summation:</i>	<i>1135°C - 1250°C</i>
<i>Humidity:</i>	<i>64% (3pm average)</i>
<i>Sunshine Hours:</i>	<i>less than 1665 (Victor Harbour)</i>
<i>Rainfall:</i>	<i>925mm (summer 325mm)</i>
<i>Dominant soil:</i>	<i>glacial sediment clay loam, over limestone subsoil</i>
<i>Geology:</i>	<i>Cambrian era 570ma sediments</i>

## *Climate*

*With a heat summation averaging 1135 - 1250C per annum, the Estate vineyard has a range that at its coldest resembles Burgundy and at its warmest is closer to Bordeaux in temperature terms. Summer temperatures at the nearby Parawa weather station are regularly the coldest in South Australia with Antarctic winds and strong cloud cover coming in from the south. The Parawa vineyard, nestled in the valley below the Parawa hills, enjoys the benefit of the cool temperatures without the extremes of the chill factor from hill winds. The climate is maritime with the region surrounded by the Great Southern Ocean to the south and Spencer Gulf to the west.*

## *Viticulture*

*The first plantings were in 2001 as part of an experimental "Source" vineyard (a specially chosen vineyard site that can supply vine cuttings to other nurseries), with 38 clones planted in an eight acre vineyard. As a cool climate region it was clear that some varieties would shine, whilst others would not be suitable for future development. The source material was supplied by SAVI (South Australian Vine Improvement) quarantine nursery. Included in the range were the latest and finest Bordeaux varieties supplied by the Dijon (France) nursery, which now make up the ultra-premium Parawa Ingalalla "Bordeaux Blend" wine. Vines are all dry grown on their own roots in 2.8 metre rows with 1.5 metre spacing in a high-tee trellis VSP format, with State forest-grown cypress pine strainer posts used for the entire vineyard.*

*The following clones have been used for the Ingalalla;*

<i>Cabernet Sauvignon:</i>	<i>90-05, LC84, 169, LC10, C15VF6</i>
<i>Cabernet Franc:</i>	<i>1334, C7V15, (St. Emilion)</i>
<i>Merlot:</i>	<i>Q15-14, 9R (Savi 3), 15V-10R (Savi 4), 8R, 6R</i>
<i>Malbec:</i>	<i>1056, CW14</i>
<i>Petit Verdot:</i>	<i>G7V1</i>



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## *Harvest*

*On average, budburst is in early September, with vintage spread over four weeks from late March to late April, depending on the varietal involved. In order, Malbec is usually picked first followed by Cabernet Franc, Merlot then Cabernet Sauvignon and ending with Petit Verdot.*

*In 2007 the following statistics applied;*

*Cabernet Sauvignon: pH 3.53 TA 7.2 Alc 13.2%*  
*Cabernet Franc: pH 3.46 TA 6.9 Alc 13.6%*  
*Merlot: pH 3.47 TA 7.2 Alc 13.5%*  
*Malbec: pH 3.57 TA 6.5 Alc 13.8%*  
*Petit Verdot: pH 3.55 TA 7.0 Alc 15%*

## *Winemaking*

*For the 2007 Ingalalla the grapes were handpicked from late March into the first week of May. The grapes were then destemmed and crushed into open stainless steel tanks and fermented and hand plunged daily for ten days. The grapes were then left on lees for 4-5 days before a gentle crushing with a 1 tonne Vaslin Bucher press. The wine was then transferred direct to French oak hogsheads before natural malo-lactic fermentation. Maturation occurred over 4 years in 50% new oak and 50% aged oak barrels. Following this the wine was left in bottle for one year.*

*(Ingalalla will only be produced in exceptional years when the conditions are at their peak. It is likely that 2012 will be declared a vintage worthy of Ingalalla, to be released in 2015-16).*

## *Competition Tasting Results*

*The 2007 Parawa Ingalalla was entered into Winestate magazine's blind tasting of Cabernet & Blends (April 2011) where it achieved a higher rating from two Masters of Wine than Chateau Lafite and Mouton Rothschild and was equal with Chateau Latour. (Due to conflict of interest reasons this was not published in Winestate).*

*Judges' Comments: Cabernet & Blends, Blind tasting April 2011.*

*Mr. David Le Mire – Master of Wine*

*Score - ★★ ★★ 1/2*

*Shy nose. Firm, restrained. Young in structure. Serious style. Long and fragrant. Drive through palate.*

*Mr. Phil Reedman – Master of Wine*

*Score - ★★ ★★ 1/2*

*Meaty aroma. Luscious sweet fruit. Harmonious. Complex, yet young. Firm.*

## *Distribution*

*Because of the conflict of interest with Winestate, Parawa is not being distributed in either Australia or New Zealand. Selective distribution will be sourced in Asia, the US and Europe.*



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## 2007 INGALALLA GRAND RESERVE

### Tasting Note

*At release the Ingalalla showed a restrained nose, harmonious integrated berry fruit and seamless oak integration; complex and intense with some savoury edges, yet still youthful fruit, with a long, lingering drive-through palate. A classic wine that is neither totally French nor Australian in style, yet exhibits elements of both - truly confirming the motto "French style, Australian character."*

*This is the first and only Ingalalla released in eight years of winemaking, from 2006 - 2013 and twelve years of grapegrowing from 2001, reflecting the aim to only produce this wine in exceptional vintages. The next Ingalalla will not be released until 2015.*

### Viticulture

*Vines are all dry grown on their own roots in 2.8 metre rows with 1.5 metre spacing in a high-tee trellis VSP format, with State forest-grown cypress pine strainer posts used for the entire vineyard.*

### Harvest

*On average, budburst is in early September, with vintage spread over four weeks from late March to late April, depending on the varietal involved. In order, Malbec is usually picked first followed by Cabernet Franc, Merlot then Cabernet Sauvignon ending with Petit Verdot.*

### Winemaking

*For the 2007 Ingalalla the grapes were handpicked from late March into the first week of May. The grapes were then destemmed and crushed into open stainless steel tanks and fermented and hand plunged daily for ten days. The grapes were then left on lees for 4-5 days before a gentle crushing with a 1 tonne Vaslin Bucher press. The wine was then transferred direct to French oak hogsheads before natural malo-lactic fermentation. Maturation occurred over 4 years in 50% new oak and 50% aged oak barrels. Following this the wine was left in bottle for one year.*

### Cellaring

*This wine can easily be aged for ten years or more.  
Recommended 20-30 years.*

### Production

*2,400 bottles - limited release.*

### Distribution

*Selective distribution will be sourced in Asia, the US and Europe.*



### Technical Data

*Cabernet Sauvignon:  
pH 3.53 TA 7.2 Alc  
13.2%*

*Cabernet Franc:  
pH 3.46 TA 6.9 Alc  
13.6%*

*Merlot:  
pH 3.47 TA 7.2 Alc  
13.5%*

*Malbec:  
pH 3.57 TA 6.5 Alc  
13.8%*



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**“THE PARAWA INGALALLA GRAND RESERVE 2007  
DESERVES TO BE PLACED AMONG THE GREAT CABERNETS OF THE WORLD,”**

*Andrew Corrigan Master of Wine & MW Course Director.*

**Andrew Corrigan MW - ★★☆☆1/2**

*“Fruit aromas of ripe blackcurrant, graphite and cassis, with freshness of oak barrel flavour shown by nutty cedar characters. The palate has great length and texture with powdery tannins and a juicy finish.”  
“The Parawa Ingalalla Grand Reserve 2007 deserves to be placed among the great cabernets of the world.”*

**Poh Tiong - 5 Stars**

*Wine Writer / The Wine Review / Chinese Bordeaux Guide / Chinese Cuisine & Wine  
“Scented, of taut blue fruits, ripe capsicums and cedary oak wrapped in an atom core of vivacity.  
Stunning freshness over intensity of fruit. Stamina, energy and length.  
Balanced, elegant and fine. Epic future ahead. Worthy of a Left Bank Cru Classé.  
I rate the wine 5 stars or Outstanding, the maximum in our 1 to 5 star rating system.”*

**Paul Eun - 98 Points**

*Beverage Manager - The Ritz-Carlton, Seoul and Co-chair of the Korean Wine Challenge  
Even Parawa Estate has a motto “French style, Australian character”, I never tasted such flavours among wines of France, Australia, and other countries as well. It has its own unique character, no wine can be compared.  
Some violet, and lavender are caught on the first nose, then ripen fruits of black current, and cherry are well harmonised. Elegant oak flavour and a bit fresh character add some more complexity. Tannins are very intense, and also sophisticated. Rich fruits on the palate, and good acidity extends flavours and makes delicate finish. It’s unique and new experience.*

**David Le Mire MW – ★★☆☆1/2**

*Shy nose. Firm, restrained. Young in structure. Serious style.  
Long and fragrant. Drive through palate.*

**Phil Reedman MW – ★★☆☆1/2**

*Meaty aroma. Luscious sweet fruit. Harmonious. Complex, yet young. Firm.*

**Drew Noon MW - ★★☆☆1/2**

*Intense sweet berry aroma. Fruit driven, intense silky palate.*

**Lisa Perotti-Brown MW**

*The wine is indeed very good. It’s a medium-to-full-bodied style with around 13.5% alcohol. For 4 years in oak, it is incredibly primary with underlying violet and lavender notes. Firm, full ripe tannins and refreshing acid line cut through the generous red & black berry flavors. Baking spices and cloves come through after a few minutes and the oak still pokes out a bit. Generally I was pretty impressed.*

**Denis Gustin**

*Asian Wine Authority / Wine Writer / Lecturer / Presenter / Judge*

*“Surprisingly youthful for a five-year-old wine that had been breathing for four hours before I tasted it - so it will have a very long life. At this stage of that life it is certainly a big wine, in terms of fruit concentration - but is certainly not over the top. It has intense ripe cherry and vanilla aromas and flavours and with a very firm structure these carry well across the mid-palate and finish with length and a powerful re-taste.”*

*“For me it represents a very classy combination of the elegance of French style and the substance permitted by Australian fruit. The essence of the Bordeaux varieties is very pronounced and pleasing.”*



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## 2008 EDEN GRAND RESERVE SYRAH

*Single Vineyard, Estate Grown - only 2,400 bottles produced.*



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*THE PARAWA ESTATE EDEN SYRAH is a wine produced from the finest clones from classic grape varieties. This wine is a classic "Rhône Valley & Barossa Valley style" of syrah/shiraz with 85.18% Syrah and 14.92% petite sirah included to give the wine additional backbone and character. It is neither totally French in style or Australian, but has unique elements of both. It was aged for three years in new and seasoned French oak from five different coopers. In all, six syrah clones and one petite sirah clone were used to make this wine, making it one of the most interesting and complex combinations available of this style. It involves our philosophy of producing the maximum expression of varietal fruit character, from individual source vineyard premium terroir, with expert winemaking skill.*

## *Background*

*The literal translation of Eden is "finery, luxury and delight, a state of bliss and ultimate happiness".*

*This is the aim for our flagship syrah created on our own patch of paradise, with our Estate vineyard nestled in a secluded valley below the Parawa hills and picturesque Second Valley pine forest.*

*Parawa is the coldest district in South Australia's Southern Fleurieu region with Antarctic winds and clouds, bringing all the advantages of cool nights and warm days.*

*At release, this is a medium weight yet complex wine, with spicy cherry/plum fruit expression. Dense, ripe fruit and vanilla oak tannins give great balance and a long palate. Although superb now, it will also enjoy further cellaring for 20-30+ years.*

## *The Founder*

*Peter Simic is the founding and current owner/publisher of Winestate magazine, Australasia's oldest and most respected wine buying guide (1978). He was also the founding publisher of the first US colour wine magazine, Wine & Spirit (1982) and prior Manager of the South Australian Wine Information Bureau, the promotional body for all South Australian wineries. Perhaps more relevantly, Mr Simic has supervised (and frequently judged) the judging of over 200,000 wines over the past 35 years; currently 10,000 wines per year in Winestate. In 1975 as manager of the Wine Information Bureau, he was regularly involved with Max Schubert (founder of world-renowned Penfolds Grange Hermitage), Peter Lehmann, Wolf Blass and John Vickery (amongst many others), in Wine Bureau tastings. In 1978 he conducted the world's first vertical tasting of Grange for Winestate, with Max Schubert, Peter Lehmann, Brian Barry and Bob Hesketh. He has organised and hosted twelve Winestate wine tours of Europe, including France, Italy and Spain. Parawa is Mr Simic's own private wine brand.*



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## Regional Snapshot

Region:	<i>Fleurieu Peninsula, South Australia</i>
Sub-Region:	<i>Southern Fleurieu</i>
Weather Station:	<i>Parawa</i>
Homoclimate:	<i>Bordeaux/Rhone Valley</i>
Altitude:	<i>270m</i>
Latitude:	<i>35° 34'S</i>
Dominant Influence:	<i>Great Southern Ocean &amp; Spencer Gulf</i>
Heat Summation:	<i>1135°C - 1250°C</i>
Humidity:	<i>64% (3pm average)</i>
Sunshine Hours:	<i>less than 1665 (Victor Harbour)</i>
Rainfall:	<i>925mm (summer 325mm)</i>
Dominant soil:	<i>glacial sediment clay loam, over limestone subsoil</i>
Geology:	<i>Cambrian era 570ma sediments</i>

## Climate

*With a heat summation averaging 1135 - 1250C per annum, the Estate vineyard has a range that at its coldest resembles Burgundy and at its warmest is closer to Bordeaux and Rhone Valley in temperature terms. Summer temperatures at the nearby Parawa weather station are regularly the coldest in South Australia with Antarctic winds and strong cloud cover coming in from the south. The Parawa vineyard, nestled in the valley below the Parawa hills, enjoys the benefit of the cool temperatures without the extremes of the chill factor from hill winds. The climate is maritime with the region surrounded by the Great Southern Ocean to the south and Spencer Gulf to the west.*

## Viticulture

*The first plantings were in 2001 as part of an experimental "Source" vineyard (a specially chosen vineyard site that can supply vine cuttings to other nurseries), with 38 clones planted in an eight acre vineyard. As a cool climate region it was clear that some varieties would shine, whilst others would not be suitable for future development. The source material was supplied by SAVI (South Australian Vine Improvement) quarantine nursery. Included in the range were the latest and finest Bordeaux and Rhone Valley varieties supplied by the Dijon (France) nursery, which now make up the ultra-premium Parawa Ingalalla "Bordeaux Blend" wine and Parawa Eden Grand Reserve Syrah. Vines are all dry grown on their own roots in 2.8 metre rows with 1.5 metre spacing in a high-tee trellis VSP format, with State forest-grown cypress pine strainer posts used.*

*The following clones have been used for the Eden Grand Reserve;*

*Syrah/Shiraz: Savi 19, Savi 17, 1125, Savi 13, 1654, R6VW28 (Tahbilk19 & 60 clones).*

*Petite Sirah: Savi Durif clone.*



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## 2008 EDEN GRAND RESERVE SYRAH

### *Tasting Note*

*At release the Eden showed a medium weight, yet complex wine with spicy cherry/plum fruit, with a savoury, leafy twist. Dense, ripe fruit and vanilla oak tannins give great balance and a long palate finish. A classic wine that is neither totally French nor Australian in style, yet exhibits elements of both - truly confirming the motto "French Style, Australian Character".*

### *Viticulture*

*Vines are all dry grown on their own roots in 2.8 metre rows with 1.5 metre spacing in a high-tee trellis VSP format, with State forest-grown cypress pine strainer posts used.*

### *Harvest*

*On average, budburst is in early September. Vintage is usually late March into late April, depending on the year involved.*

### *Winemaking*

*For the 2008 Eden, the grapes were handpicked in early April in what proved to be a very warm summer, but perfect for this variety from this cool climate region. The grapes were then destemmed and crushed into open stainless steel fermenters and hand plunged daily for eight days. The grapes were left on lees for 4 days before a gentle crushing with a 1 tonne Vaslin Bucher press. The wine was then transferred direct to French oak hogsheads before natural malo-lactic fermentation. Maturation occurred over 3 years in 20% new oak and 80% aged oak barrels, from five different coopers. Following this the wine was left in bottle for 14 months.*

### *Cellaring*

*Recommended 20-30 years*

### *Production*

*2,400 bottles - limited release.*

### *Distribution*

*Selective distribution will be sourced in Asia, the US and Europe.*

### *Technical Data*

*Syrah:*

*pH 3.57 TA 6.3 Alc  
14.5%*

*Clones: Savi 19,  
1125, Savi 17, 1654,  
Savi 13, R6VW28  
Savi Durif Clone*



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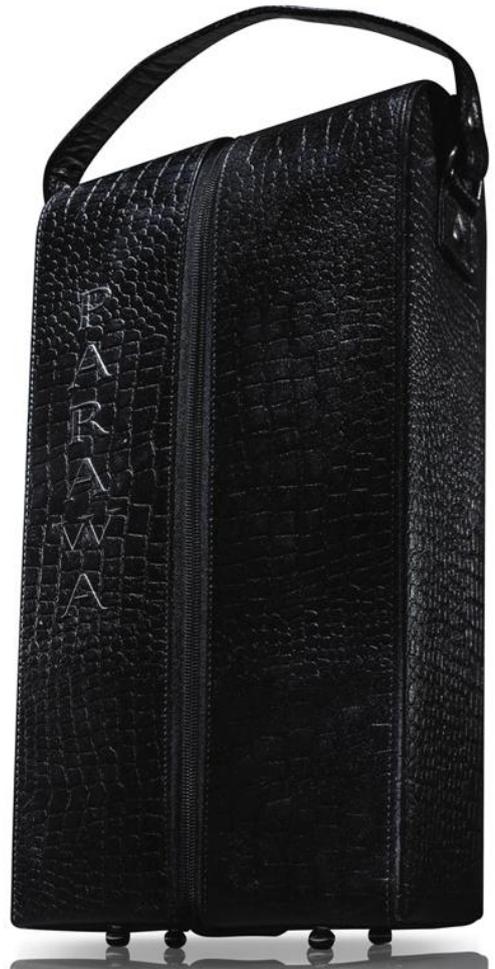
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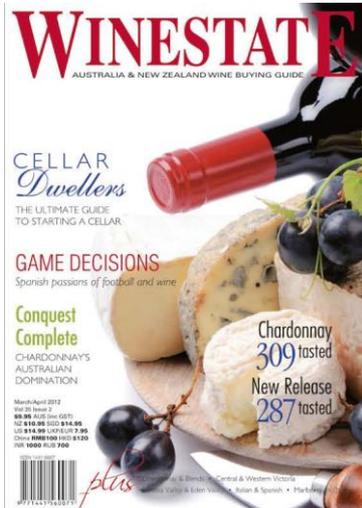




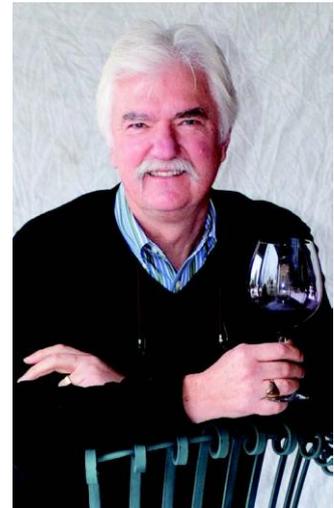
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## biography Peter Simic



Peter Simic has enjoyed a 38 year career in wine publishing and wine education. He is the founding and current publisher of Australia's most respected and oldest wine magazine Winestate, which was launched in 1978. During this time he was also the founding publisher of Wine & Spirit Magazine (USA), America's first colour wine magazine (1982). Prior to this he was the manager of the South Australian Wine Information Bureau.



He has published and co-authored a number of wine books over the years including Australian Wine -A pictorial guide 1995; the Liquor Industry Directory of Australasia; Wine Country and The Wine & Spirit Insider. He was also responsible for designing many wine courses and has lectured on wine to both trade and consumers. In 2005 he chaired a panel at the National Australian Wine Export Conference, Brisbane. In 2007 he was asked to advise on the South Australian Government House Wine Cellar.

His contributions to the modern wine industry from its early days have been well recognised at the highest levels. As well he also participates in tastings across Australia and New Zealand and has led a large number of highly successful wine tours to places such as France, Italy, New Zealand, Spain & Portugal over the years.



Peter is also the convenor of the Annual Winestate Wine of the Year Awards - the Australasian Academy Awards of Wine with over 10,000 wines judged, and also the World's Greatest Shiraz Challenge where more than 700 of the world's finest shiraz and syrah are judged each year.

Winestate is the world's leading tasting guide to Australian and New Zealand wines, with more than 10,000 wines judged each year.

Peter Simic, Editor/Publisher