

2016 Terra Rossa Cabernet Sauvignon

PARKER
COONAWARRA
ESTATE

“Another solid Coonawarra vintage producing Cabernet fruit with style and impact”

Phil Lehmann, Winemaker

Viticulture

The marriage between Coonawarra soils and the noble Cabernet Sauvignon grape have long been known to produce wines of outstanding quality and longevity.

Majority of this blend has benefited from the terra rossa over limestone soils of our 'Abbey' estate vineyard located in southern Coonawarra. The unique micro climate within this part of the region produces an extended ripening period which tightens the tannin structure and increases the fruit density.

Winemaking

Our 2016 Terra Rossa Cabernet Sauvignon is sourced from a total of nine separate and unique Cabernet Sauvignon blocks on our Parker Estate 'Abbey' vineyard in Coonawarra. The 2016 vintage began early with most blocks being picked two weeks ahead of last year thanks to a warmer than usual spring previous.

Following picking, the parcels were fermented in a combination of 9T and 20T closed and 10T open static fermenters. The average time on skins was 10-12 days, although a portion of the wine went through extended maceration to develop flavour and cellaring potential. The wine was then barrelled down to new and second fill French oak Hogsheads and Barriques for 18 months maturation.

Tasting Notes

Colour: Dark scarlet core with red tints and a light red rim.

Aroma: Beautifully complex with freshness that jumps out of the glass. Blackcurrant and blackberry, melon, herbal tea, clove, spice and mushroom.

Palate: Earthy, cigar box, forest floor notes with fruits of blackcurrant. Fine tannins with power and elegance and a long finish with savoury notes of fruit leather create a complex wine with balance, subtlety, freshness and presence.

Analysis

ALC	14.5%	TA	6.06 g/L
PH	3.50	RS	0.4 g/L
OTHER	Vegan Friendly		

