

2012 Terra Rossa Cabernet Sauvignon

PARKER
COONAWARRA
ESTATE

'Terra Rossa' Cabernet Sauvignon is made exclusively from fruit grown on the rich red over limestone soils of our estate vineyard in Southern Coonawarra.

Viticulture

The Terra Rossa soils of Southern Coonawarra have long been a much sought after location to grow the finest of red grape varieties. Our Cabernet Sauvignon benefits from this pristine soil profile along with the unique micro climate that this part of Coonawarra maintains. Cabernet Sauvignon is a naturally later ripening variety often only being harvested in early May, a couple of months behind its Terra Rossa Merlot and Shiraz siblings. This extended ripening period creates a tighter tannin structure which ultimately results in further aging potential, something that any quality Coonawarra Cabernet should promote.

Winemaking

Following its lengthy ripening period, the Terra Rossa Cabernet Sauvignon is fermented in open static fermenters with the majority of the grapes spending 10 -12 days on skins with regular pump-overs to increase maceration. A portion of the fruit is kept on skins for 30 days to increase the tannin structure and overall aging potential.

Malolactic fermentation takes place in new and 1-year-old French oak barriques over the course of 14 months; during this time the grain of the oak allowed gradual oxygen pick up by the wine resulting in a mellow, well integrated finish that will reward long term cellaring.

Tasting Notes

Colour: Deep burgundy with a bright red tint

Aroma: Complex nose of red berries, leather, spice and earth.

Palate: Rich and solid with sweet fleshy plum and spice flavours driving the palate to a smooth, well balanced finish.

Analysis

ALC 14.1%
PH 3.55

TA 6.5 g/L
RS 0.92 g/L

