

2013 Coonawarra Series Cabernet Sauvignon

PARKER
COONAWARRA
ESTATE

The Coonawarra Series Cabernet Sauvignon is made with accentuated fruit notes to create a bright and vibrant wine.

Viticulture

Fruit for our 2013 Coonawarra Series Cabernet Sauvignon is sourced from the famous terra rossa strip of soil in the earlier-ripening north-western part of Coonawarra.

An excellent 2013 growing season saw a warm, dry summer followed by a cool autumn which provided optimal growing conditions, especially for red wines! As a result fruit for our Cabernet maintained a high colour density, fruit concentration and tannin structure.

Winemaking

Following harvest, the Coonawarra Series Cabernet Sauvignon was fermented in closed static fermenters with grapes spending 8 -10 days on skins with occasion pump-overs to increase maceration.

50% of the wine was aged in old French Barriques and Hogsheads, for 9 months, with the remainder spending time in stainless steel tanks to maintain the inherent fruit quality. A small portion of our Terra Rossa fruit was added to the final blend in order to increase the overall tannin structure and intensity. Our Coonawarra Series wines are made in an accessible style from younger vines to reward immediate to short term drinking. The use of older oak accentuates these plush fruit flavours and creates a bright and vibrant styled wine.

Tasting Notes

- Colour:** Deep crimson with bright purple hues
- Aroma:** Violets, plump mulberry's, dark cassis and a touch of cedar
- Palate:** Medium bodied palate with bright, attractive fruit notes, mainly ripe blackberries although a hint of cherry is present

Analysis

ALC	14.5%	TA	6.7 g/L
RS	0.65 g/L	VA	0.36 g/L

