

2014 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 2014 Coonawarra Series Cabernet Sauvignon is sourced predominantly from our viticulturist, Brett Williams vineyard - a two minute tractor ride from the Parker Estate cellars. Several parcels have also come from our estate 'Abbey' vineyard to complete the blend.

The 2014 Coonawarra growing season has been recorded as one of the most drawn out of recent years, with picking lasting from February until mid May. The resulting fruit has been treated to an extended ripening period which has translated to good flavour, colour and tannin development, putting vintage '14 on the charts as "classic Coonawarra".

Winemaking

Grapes were picked in early April 2014 before being fermented in closed static fermenters with fruit remaining on skins for 8- 10 days.

Fifty percent of the blend was matured in second and third-fill French oak Barriques and Hogsheads, for ten months, with the remainder spending time in stainless steel tanks to enhance vibrancy. The resulting wine showcases the brilliant regional characteristics of Coonawarra whilst maintaining the plush inherent fruit notes of the variety.

Our Coonawarra Series wines are made in an accessible style, from younger vines, to reward immediate to short term drinking; although they also retain the structure to age for 2-5 years.

Tasting Notes

- Colour:** Deep rouge with bright ruby rim
- Aroma:** Classic Cabernet nose showing an abundance of dark berry fruits, a touch of cedar and a slick of liquorice.
- Palate:** Well structured palate with ample tannins and plush berry notes, milk chocolate and a touch of cherry cola. Moreish!

Analysis

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

