

2014 Terra Rossa Cabernet Sauvignon

PARKER
COONAWARRA
ESTATE

*“Intense fruit concentration, colour and depth.
A brilliant showcase of Coonawarra Cabernet”*

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.

Our Cabernet 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

The 2014 Terra Rossa Cabernet is sourced from four key sub-sections of the Parker Estate ‘Abbey’ vineyard – Scarlett, Pepper Tree-Single Wire, Pepper Tree Double-Wire and Ash Blocks (See map on website for more info)

Following harvest, in the last days of April, fruit for this Cabernet was close-top fermented with grapes remaining on skins for thirty days to ensure extended ageing potential. Maturation took place in new (60%) and second-fill French oak Barriques for 18 months, before final blending and bottling.

Tasting Notes

Colour: A dark and brooding crimson red

Aroma: Enticing aromas of crème de cassis, toasted vanilla oak and cocoa.

Palate: Generous Cabernet notes flow through on the front palate – blackcurrant, dark cherries and red liquorice, all supported by fine-grain tannins and a lingering persistent finish.

Analysis

ALC	14.5%	TA	5.96 g/L
PH	3.49	RS	0.6 g/L
OTHER	Vegan		

