

2017 Terra Rossa Cabernet Sauvignon

PARKER
COONAWARRA
ESTATE

*“Another 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

The 2017 Terra Rossa Cabernet Sauvignon is sourced from seven individual blocks in Coonawarra, five of them being from our Parker Estate ‘Abbey’ vineyard, and the other two from the Wetherall McLeay Road block and the Kidman Block 3.

Following harvest in late April/early May, the parcels were fermented in a combination of 10t and 20 t open and closed top fermenters. Fermentation ranged from 9 to 19 days with some parcels undergoing further maceration time of approximately 15 days to develop flavour and cellaring potential. All parcels completed malolactic fermentation in stainless steel, then were barrelled down to approximately 20% new and 80% third-fill French oak, for an average of 14 months maturation.

Tasting Notes

- Colour:** Deep crimson with a dark purple rim.
- Aroma:** Complex and enticing notes of plush dark fruits, leather and spice. Toasted vanilla oak and beautifully fresh.
- Palate:** Generous Cabernet notes of blackcurrant and blackberries on the front palate. Savoury and earthy notes of cigar box and forest floor move through to fine, elegant tannins to create a lingering finish. A balanced, vibrant wine showing regional Coonawarra flavours.

Analysis

ALC	13.5%	TA	5.77 g/L
PH	3.53	RS	0.3 g/L
OTHER	Vegan		

