

2019 Terra Rossa Cabernet Sauvignon

PARKER
COONAWARRA
ESTATE

“Another Coonawarra vintage producing Cabernet fruit with style and impact”

Viticulture

The marriage between Coonawarra soils and the noble Cabernet Sauvignon grape have long been known to produce wines of outstanding quality and longevity.

This wine has benefited from the terra rossa over limestone soils of our ‘Abbey’ estate vineyard located in southern Coonawarra. The unique microclimate within this part of the region produces an extended ripening period which tightens the tannin structure and increases the fruit density.

Winemaking

The 2019 Terra Rossa Cabernet Sauvignon is sourced from nine individual blocks in Coonawarra, eight of them being from our Parker Estate ‘Abbey’ vineyard, and the other from the Kidman ‘Clytha’ Block 3.

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

Tasting Notes

Colour: Dark scarlet with purple hues and a magenta rim.

Aroma: Dried herbs, wisps of sage. Bramble and blackcurrant, with some red fruit notes of pomegranate and cranberry. Hints of nutmeg and clove. Balanced and complex.

Palate: Intense and vibrant up front, leading with black fruits, sarsaparilla and clove. Mid-palate is full and balanced with fine silky tannin and notes of mocha and umami. Great length.

Analysis

ALC	14.5%	TA	5.7 g/L
pH	3.55	RS	0.6 g/L

