TERRA ROSSA CABERNET SAUVIGNON 2021



Warm days and cool nights provided the perfect ripening conditions for Coonawarra's signature variety.

Viticulture

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

The 2021 Terra Rossa Cabernet Sauvignon is sourced from eight individual blocks in from our Parker Estate 'Abbey' vineyard 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

Following harvest in mid-April, the parcels were fermented in closed top fermenters for 13 days with approximately 10% of the parcels undergoing extended (30 day) maceration time to develop flavour and cellaring potential. All parcels completed malolactic fermentation in stainless steel, then were barrelled down to Saury & Taransaud barriques (40% new) for an average of 12 months maturation.

Tasting Notes

Colour: Dark scarlet with purple hues.

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 tannins and notes of of mocha and umami.

Analysis

 ALC
 14.5%
 TA
 6.0 g/L

 pH
 3.35
 RS
 0.67 g/L





