

2018 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

The 2018 Coonawarra Series Cabernet Sauvignon is made from fruit sourced from several parcels throughout Coonawarra. Majority comes from southern Coonawarra, including parcels from our estate 'Abbey' vineyard and also our viticulturist Brett Williams' vineyard. Completing the blend is fruit from Tim Kidman's property in northern Coonawarra.

Above average winter and spring rains led to good soil moisture, setting up the vineyards for a strong vintage. Late spring was warmer than average and January and February were dry which resulted in low disease pressure. A cool March allowed for extended ripening, leading to high quality grapes.

Winemaking

The grapes were picked using a Pellenc Selectic Harvester - which de-stems in the vineyard and leaves much of the organic matter in the vineyard. 10t open fermenters were used for oxidation, stability and colour and tannin extraction, while closed fermenters were also employed for aromatic retention.

Following fermentation, all the parcels completed malolactic fermentation in either French oak barrels or stainless steel tanks. Approximately 65% of the blend went into third fill French oak for 6 – 15 months before bottling.

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 5 years.

Tasting Notes

- Colour:** Deep red core with purple hues.
- Aroma:** Rich aromas of blueberry and blackcurrant, with soft vanilla and spice hints.
- Palate:** A medium bodied palate with dark fruits of cherry and blackberry at the core. Soft, fine tannins, chocolate and cedar, a slight earthiness and toasty hints move through to a persistent finish.

Analysis

ALC	14.5%	TA	6.17 g/L
RS	0.5 g/L	PH	3.52

