

Shiraz

2018 Early Release Shiraz

VITICULTURE

Fruit for the 2018 Early Release Shiraz was sourced from Tim Kidman's north-eastern Coonawarra vineyard, located just south of Comaum Forest (also known as Wombat Country)

The vineyard has free draining sandy loam and the clones are an old local selection from the Kidman Old Vines on the Terra Rossa strip.

WINEMAKING

The grapes were selectively harvested in the vineyard and put to 10T open stainless steel fermenters in very cold temperatures. This gives the fruit a semi-cold-soak to draw out more colour without heavy tannin extraction. The wine was then inoculated with Melody yeast which mimics a natural wild ferment but with a little more precision to promote delicate flavours, savouriness and floral aromatics. The Shiraz stayed on skins for 6 days and before fermentation was finished it was pressed off skins to avoid excessive tannin and phenolic extraction. Fermentations was finished off in stainless steel, with zero oak influence.

The Parker Early Release Shiraz is a spicy and vibrant cool climate Shiraz that is perfect to drink now.

TASTING NOTES

Colour: Brilliant purple with hues of magenta, vibrant purple rim.

Aroma: Intense, fresh fruits of plum, raspberry and cranberry. Red liquorice, white and black pepper, hints of vanilla and curry leaf.

Palate: Spicy, fresh, juicy, strawberry, star anise, and lovely white pepper. Some creaminess on the mid palate, with fresh acid cutting through giving purity of length.

ANALYSIS

ALC	13.5%	TA	6.18 g/L
RS	0.3 g/L	PH	3.77
OTHER	Vegan		



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