

WILD FERMENT & BARREL ÉLEVAGE CHARDONNAY 2021

PARKER
COONAWARRA
ESTATE

Viticulture

Fruit for the 2020 Coonawarra Chardonnay is sourced predominantly from our viticulturist Brett Williams vineyard located five minutes by tractor north of Parker Coonawarra Estate's Abbey vineyard.

2020 brought us fruit of exceptional quality, despite yields being low due to a cooler than usual spring, which then lead in to a long and difficult flowering period. Small bunches resulted in great flavour concentration and thankfully, the Coonawarra was unaffected by the bushfires that tore through the East Coast.

Winemaking

Picking occurred in March 2021 by select harvester which de-stems the grapes in the vineyard leaving only beautiful berries. Following harvest, the fruit was pressed off skins immediately to minimise phenolic extraction.

Approximately 40% of the blend was barrel fermented in new French oak Barriques and Hogsheads to season the barrels for the Parker reds. Partial malolactic fermentation took place in barrel for approximately 4 months. During this process, the French barrels were stored in a cold room at two degreesto extend the fermentation and enhance complexity in the finished wine. The remainder of the blend was fermented in stainless steel tanks with no malolactic fermentation to enhance freshness and vibrancy, before being combined with the oak portion to create our 2020 Coonawarra Chardonnay.

Tasting Notes

<i>Colour</i>	Pale straw and golden hues
<i>Aroma</i>	Lively and aromatic with notes of summer stone fruits, and hints of brioche and toasted cashews.
<i>Palate</i>	An elegant and structured palate showing bright stone fruits with hints of lemon blossom and apple. A touch of minerality, balanced acidity and a lovely creamy texture flowing through to a balanced finish.

Analysis

<i>Alcohol</i>	14.5%
<i>TA</i>	6.1 g/L
<i>pH</i>	3.59

