

# 2017 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 2017 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 vineyard in northern Coonawarra.

A wet winter and cool summer in 2017 led to a longer ripening period and greater yields. All records note that the fruit was of a very high quality with wines showing lovely primary notes whilst still maintaining plenty of structure.

## *Winemaking*

The grapes were picked using a Pellenc Selectic Harvester - which de-stems in the vineyard. 10t open fermenters were used for certain parcels for oxidation, stability and colour and tannin extraction, while closed fermenters were also used for aromatic retention. Following ferment, all the parcels completed malolactic fermentation in either French oak barrels or stainless steel tanks. Approximately 45% of the blend went into old French oak for 6 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 2-5 years.

## *Tasting Notes*

- Colour:** Deep red core with purple hues.
- Aroma:** Unmistakably Coonawarra Cabernet – deep, dark fruits with hints of dark chocolate and cedar.
- Palate:** A medium bodied palate with dark fruits of cherry and blackberry at the core. Slightly earthy with lovely dusty tannins which provide a lingering finish, it will leave you wanting more.

## *Analysis*

ALC	14.5%	TA	5.98 g/L
RS	0.3 g/L	PH	3.51

