

2015 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

As with previous vintages our Coonawarra Series Cabernet is made up from fruit sourced predominantly from our viticulturalist Brett Williams' vineyard located on the railway line just north of the Parker Estate Cellars. Several parcels have also come from our estate 'Abbey' vineyard to complete the blend.

Another mild summer and consequent long-vintage has produced from elegant Cabernet from the 2015 season. Bright fruit, excellent varietal definition and intense colour has been recorded. A strong tannin vintage indicates wines which will continue to improve for the long term.

Winemaking

Grapes were picked using a Pellenc Selectic Harvester - which de-stems in the vineyard – during the week of 10 - 16 April 2015. Fruit was then fermented in 19T closed-top fermenters with time on skins varying between 8 – 15 days.

Following ferment, majority of the blend was treated to 16 months oak maturation in second-fill French oak Barriques and Hogsheads where malolactic fermentation also took place.

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 with purple hues

Aroma: Intense varietal and regional notes hit you straight away, there is no denying this is Coonawarra Cabernet! Deep, dark fruit with a hint of dark chocolate and coffee.

Palate: Rich and generous palate with a core of dark berry fruits running through the length, nice dusty tannins and a dry, lingering finish.

Analysis

ALC	14.5%	TA	5.67 g/L
RS	0.38 g/L	PH	3.51 g/L
OTHER	Vegan		

