

2016 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 viticulturist 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.

A dry winter and warm spring in 2015 led to a much earlier than expected '16 vintage in Coonawarra, with all picking being finalised by the end of March, almost a month earlier than previous years. 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

Grapes were picked using a Pellenc Selectic Harvester - which de-stems in the vineyard – during the last week of March 2016. Fruit was then fermented in 19T closed-top fermenters with time on skins varying between 10 – 15 days.

Following ferment, majority of the blend was treated to 12 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: Rich crimson core with purple rim

Aroma: Lovely lifted nose – dark cherries, cassis, some herbs and rich cedar

Palate: Medium bodied palate housing powerful flavours from the 'fruits of the forest' spectrum. Some green leaf and earthy notes make a welcome addition as well, before finishing with lingering dusty tannins.

Analysis

ALC	15.0%	TA	6.05 g/L
RS	1.09 g/L	PH	3.56 g/L

