

2015 Coonawarra Series Shiraz

PARKER
COONAWARRA
ESTATE

The Coonawarra Series Shiraz is made in a fruit forward, approachable style that can be enjoyed young.

Viticulture

The warm 2015 growing season resulted in excellent, early-ripening Coonawarra shiraz grapes which have provided us with vibrant, deeply coloured fruit to work with.

Fruit for this wine is sourced from the Kidman and Wetherall family vineyards located around the central and northern end of the terra rossa strip. This area is known for being a preferable growing location for Shiraz.

Winemaking

Picking occurred over the course of two weeks – 16th March – 1st April 2015 – using a Pellenc Selectiv Harvester which perfectly de-stems the grapes in the vineyard leaving only the pristine fruit. The winemakers always use open-top fermenters when dealing with Shiraz as it reacts well with the extra oxygen, accentuating the natural aromatics of the fruit. Time on skins varied between 8-10 days before being racked off and transferred to barrel.

Oak treatment consisted of 15% new French oak Hogsheads, with the remainder in second and third-fill, for 16 months maturation. A small portion of terra rossa grade fruit was included in the final blend.

The Coonawarra Series wines are made in an accessible style from younger vines, these wines will reward immediate drinking but also benefit from medium term cellaring.

Tasting Notes

Colour: Dense red with purple flecks

Aroma: Lifted aromatics – rich mint chocolate crossed with dark ripe cherries.

Palate: Well shaped palate flowing with lush notes of plums, cherries, cloves and a hint of wood smoke. It lands soft but there is sturdiness of tannin. Medium to full bodied and with an on-going freshness to all the flavours.

Analysis

ALC	14.5%	TA	6.03 g/L
PH	3.48	RS	0.33 g/L
OTHER	Vegan		

