

2016 Coonawarra Series Shiraz

PARKER
COONAWARRA
ESTATE

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

Viticulture

A dry winter and warm spring in 2015 led to a much earlier '16 vintage in Coonawarra, with all fruit being picked by the end of March, almost a month ahead of normal.

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 in early March (8th – 11th) 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 10% new French oak Hogsheads, with the remainder in second and third-fill, for 14 months maturation.

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: Deep red core with vibrant purple rim

Aroma: Inviting nose full of just-ripe, dark berry fruits, some earthy notes and a touch of briar.

Palate: A ripe, yet elegant palate. Powerful notes of dark cherries, satsuma plums, milk chocolate and tobacco are prominent. Fine boned and silky tannins lead into a delicious savoury finish.

Analysis

ALC	14.5%	TA	5.5 g/L
PH	3.48	RS	0.4 g/L

