

2015 Terra Rossa Cabernet Sauvignon

PARKER
COONAWARRA
ESTATE

“Another solid Coonawarra vintage producing Cabernet fruit with style and impact”

Phil Lehmann, Winemaker

Viticulture

The marriage between Coonawarra soils and the noble Cabernet Sauvignon grape have long been known to produce wines of outstanding quality and longevity.

Our Cabernet has benefited from the terra rossa over limestone soils of our ‘Abbey’ estate vineyard located in southern Coonawarra. The unique micro climate within this part of the region produces an extended ripening period which tightens the tannin structure and increases the fruit density.

Winemaking

Our 2015 Terra Rossa Cabernet Sauvignon is sourced from four key sub-sections of the Parker Estate ‘Abbey’ vineyard - Scarlett, Pepper Tree Single Wire, Ridge and Ash Blocks. Following a classic Coonawarra summer of warm days and cool nights the majority of our Cabernet was picked right on schedule, in mid April, after a trademark long ripening period.

Post harvest the parcels were fermented in closed-top 9T static fermenters before being racked and transferred to French oak Barriques (60% new) for eighteen months maturation. To build fabulous flavour and long-term cellaring potential, 35% of the blend spent 30 days of extended maceration on skins.

Tasting Notes

Colour: Deep inky red with a dark purple rim

Aroma: Complex and inviting nose – red and black fruits, leather, spice and a hint of earth from the French oak

Palate: Richly flavoured palate showing sweet fleshy plum fruit, some earthy notes and an elegant tannin finish. A well balanced wine showing vibrant regional Coonawarra flavours.

Analysis

ALC	14.5%	TA	5.75 g/L
PH	3.51	RS	0.4 g/L
OTHER	Vegan		

