

# 2018 Terra Rossa Cabernet Sauvignon

PARKER  
COONAWARRA  
ESTATE

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

## Viticulture

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

This wine 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

The 2018 Terra Rossa Cabernet Sauvignon is sourced from seven individual blocks in Coonawarra, five of them being from our Parker Estate ‘Abbey’ vineyard, and the other two from the Williams Shed block and the Kidman Block 3.

Following harvest, in late March and mid April, the parcels were fermented in a combination of open and closed top fermenters. Fermentation ranged from 9 to 19 days with approximately 10-15% of the parcels undergoing further maceration time to develop flavour and cellaring potential. All parcels completed malolactic fermentation in stainless steel, then were barrelled down to approximately 20% new French oak, for an average of 15 months maturation.

## Tasting Notes

- Colour:** Dark scarlet core with a purple rim.
- Aroma:** Beautiful complexity on the nose with bright, fresh red and black fruits, balanced with savoury notes of clove, spice and mushroom.
- Palate:** A richly flavoured palate with generous notes of blackcurrant and plums. Earthy, savoury notes balance the vibrant fruits and fine tannins move through to an elegant, long finish. A well balanced wine with classic Coonawarra flavours.

## Analysis

<b>ALC</b>	14.5%	<b>TA</b>	6.29 g/L
<b>PH</b>	3.53	<b>RS</b>	0.5 g/L
<b>OTHER</b>	Vegan		

