

# 2016 Terra Rossa Merlot

**PARKER**  
COONAWARRA  
ESTATE

*“A wonderful Merlot vintage showing beautiful fruit expression and length of flavour”*

*Phil Lehmann, Winemaker*

## ***Viticulture***

The fruit for this wine is sourced from our Parker Coonawarra Estate ‘Abbey’ vineyard and in particular the 17 rows known as ‘Terry’s Block’. Planted in 1985, this small 1.5 hectare sub-section continues to produce fruit with strong regional character and intensity of flavour.

Our ‘Abbey’ vineyard is terra rossa over a limestone soil base which consistently produces low yielding vines, resulting in fruit with piercing flavours and considerable depth. The Terra Rossa Merlot is made in limited quantities, and only in those vintages that are deemed to be outstanding.

## ***Winemaking***

The 2016 Coonawarra vintage was early due to a warm, dry spring of the previous year, resulting in most blocks being picked a couple of weeks earlier than average. Even though the season was earlier, the ripening period was the same as previous vintages, allowing for flavour and complexity development. A Pellenc Selective Harvester was used to pick the grapes, precisely de-stemming the berries as they are picked in the vineyard, macerating the fruit in preparation for fermentation.

The fruit was then fermented in a 9T closed fermenter, spending 9 days on skins, with regular pump-overs. Oak treatment consisted of 30% new French Barriques for 20 months with two rack and returns along the way.

## ***Tasting Notes***

**Colour:** Dark red with scarlet tints and a light purple rim.

**Aroma:** Slightly leafy with dark fruits, pomegranate, plum, spice, pepper and subtle menthol and eucalypt characters.

**Palate:** A pretty palate with classic merlot softness of chocolate and creamy fruits. Smooth blackberries and blueberries with hints of cherry cola.

## ***Analysis***

<b>ALC</b>	14.5%	<b>TA</b>	5.44 g/L
<b>PH</b>	3.54	<b>RS</b>	0.36 g/L
<b>OTHER</b>	Vegan		

