

# 2013 Terra Rossa Shiraz

**PARKER**  
COONAWARRA  
ESTATE

*“A very strong Coonawarra Shiraz vintage. Great intensity of ripe, dark fruits and impressive structure for ageability”*

*Phil Lehmann, Winemaker*

## Viticulture

Fruit for this wine is sourced from mature Shiraz vines grown on the rich red soils in the southern end of Coonawarra. The dry conditions of this part of the region are well suited to Shiraz grapes with the transitional sandy soils producing a rich and dense style of fruit.

The 2013 growing season was optimal for Shiraz grapes with a warm, dry summer followed by a cool autumn. The fruit produced showed strong colour density with high fruit concentration and supportive tannin structure.

## Winemaking

Following vintage, fruit for the Terra Rossa Shiraz was fermented in open static fermenters which allows oxygen throughout the blend adding vibrancy and depth of flavour. Half of the grapes spent 8 – 10 days on skins with occasion pump-overs to increase maceration, while a small portion was kept for 30 days on skins to enhance tannin structure and integration, for ageing potential.

Malolactic fermentation took place in newer (40%) and 1-year-old (60%) French oak hogsheads over the course of 20 months where the extended time in oak created a tighter structured wine which will reward medium-term cellaring.

## Tasting Notes

**Colour:** Vibrant purple hues with a deep and dense core

**Aroma:** Fragrant plush mulberry, milk and dark chocolate.

**Palate:** Dark brooding fruits; considerable intensity of dark plum, mulberry. Dark chocolate, fine briary and supportive tannin structure

## Analysis

ALC	14.5%	TA	7.4 g/L
PH	3.40	RS	0.6 g/L
OTHER	Vegan		

