

2014 Terra Rossa Shiraz

PARKER
COONAWARRA
ESTATE

“Wonderful example of cool-climate Shiraz – elegant and focused. Fine chalky tannins and a supple milk chocolate finish.”

Phil Lehmann, Winemaker

Viticulture

Fruit for this wine is sourced from two blocks of mature Shiraz vines grown on the rich red soils at the northern end of Coonawarra. The dry nature of this area has produced low-yielding vines where the fruit is highly concentrated in flavour, resulting in vibrant and elegant styles of wines.

Phil Lehmann commented that the 2014 vintage was more ‘restrained’ than previous, producing wines with particular emphasis on structure, detail and flavour definition.

Winemaking

Following vintage, fruit for our limited Terra Rossa Shiraz was small batch fermented in open-top fermenters with the grapes remaining on skins for 12 days. The decision to use open fermenters allows the oxygen through the blend, adding to depth of flavour, in much the same way one would swirl a glass of wine or decant a bottle before drinking.

Malolactic fermentation took place in a combination of new (50%) and second-fill French oak Barriques and Hogsheads over the course of eighteen months.

This wine is a classic example of cool climate Shiraz, highlighting the elegant fruit notes alongside gently supportive, fine-grained tannins and a smooth, lingering finish.

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		

