

2016 Terra Rossa Shiraz

PARKER
COONAWARRA
ESTATE

“An elegant Shiraz with serious complexity and depth of flavour.”

Phil Lehmann, Winemaker

Viticulture

Fruit for our Terra Rossa Shiraz is sourced from three individual parcels grown on the rich red soils at the *northern* end of Coonawarra, approximately six kilometres north of the Coonawarra Store.

Northern Coonawarra is slightly warmer than the rest of the region which makes it perfect for the Shiraz variety whilst still providing plenty of cool-climate spice and red fruit nuances.

Winemaking

After harvest in early March 2016 the fruit for our Terra Rossa Shiraz was small-batch-fermented in a combination of 5 and 10T open static fermenters.

The grapes remained on skins for 10 -13 days with a small portion barrelled down for malolactic fermentation, whilst majority of the blend completed malo in stainless steel. The wine spent 14 – 16 months in 7% new French oak Barriques and Hogsheads before bottling.

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: Dark and inky, almost impenetrable deep purple with a light purple rim.

Aroma: Spice, white pepper, subtle red fruits and accompanying mint flavours.

Palate: Bright and vivacious, juicy fresh red fruits, mint choc notes, chilli chocolate, spices and white pepper with fine and lingering tannins..

Analysis

ALC	14.5%	TA	6.00 g/L
PH	3.52	RS	0.47 g/L
OTHER	Vegan		

