

2017 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 Tim Kidman's old vine Shiraz block located on the rich red soils at the *northern* end of Coonawarra, approximately six kilometres north of the Coonawarra Store.

The Northern end of Coonawarra produces Shiraz with plenty of cool climate spice and red fruit nuances due to the slightly warmer temperatures.

Winemaking

After picking, in mid April 2017, the fruit for the Terra Rossa Shiraz was fermented in small 10t open top fermenters at 21C. The grapes remained on skins for 10 days with daily pump-overs to avoid bitter phenolic extraction, and the ferment was kept cool for aromatics and freshness.

Malolactic fermentation was completed in stainless steel with the blend then barrelled down to 25% new and 75% third-fill French oak for 12 months maturation.

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: Inky deep plum core with a vibrant purple rim.

Aroma: Lifted aromas and bursting with red fruit. Anise spice, plush mulberry and a touch of mint.

Palate: Medium to full-bodied, decadent dark fruit flavour, with hints of spice and mocha. Smooth palate, milk chocolate and fine tannins, with a long lingering finish.

Analysis

ALC	13.5%	TA	5.81 g/L
PH	3.56	RS	0.3 g/L
OTHER	Vegan		

