

2018 Terra Rossa Shiraz

PARKER
COONAWARRA
ESTATE

An elegant Shiraz with serious complexity and depth of flavour.

Viticulture

Fruit for our Terra Rossa Shiraz is sourced from Tim Kidman's old vine and main road Shiraz blocks 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, albeit slightly warmer, still produces Shiraz with plenty of cool climate spice alongside the rich red fruit characters we look for in Shiraz.

Winemaking

Harvest took place between the 16th – 20th of March 2018. The grapes were crushed in to 10t and 2.5t open fermenters with the fruit remaining on skins for approximately 10 days with daily pump-overs (the smaller batchers were hand plunged) to allow for elegant flavour, colour and ageing potential. The ferments were kept cool to maintain aromatics and freshness. Malolactic fermentation was completed in stainless steel with the blend then barrelled down to 20% new and 80% older French oak for average of 14 months maturation.

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

Tasting Notes

- Colour:** Vibrant purple hues with a deep, dense core.
- Aroma:** Dark brooding fruits with lifted aromatics of perfume. Mulberry, spice and white pepper with a hint of mint flavours.
- Palate:** A rich palate of ripe plums, dark chocolate and hints of spice and mocha. Fine oak notes with supportive tannins, medium to full bodied with a long lingering finish.

Analysis

ALC	14.5%	TA	6.3 g/L
PH	3.51	RS	0.34g/L
OTHER	Vegan		

