

FIRST GROWTH
CABERNET SAUVIGNON
2018

PARKER
COONAWARRA
ESTATE

First Growth is only produced in vintages where fruit quality and varietal typicity is deemed to be exceptional.

Viticulture

The terra rossa over limestone soils of southern Coonawarra have long been a recognised as one of Australia's best locations to grow the finest of red grape varieties; the cool climate provides extended ripening for wonderful fruit expression, depth and complexity.

Our 'Abbey' estate vineyard is located on this brilliant strip of soil and is predominantly planted to Reynell Selection Cabernet Sauvignon - original cuttings from Bordeaux. These vines, planted in 1985, are the backbone of our First Growth.

Winemaking

Harvested during March and April 2018, fruit for our First Growth was fermented in a 9T closed-static-fermenter for 36 days (fermentation lasting 10 days before the parcels were topped and sealed). This extended maceration encourages tannin structure and increases ageing potential. After time on skins the wine was pressed to a prestigious selection of new Chateau Barriques, and Hogsheads sourced from renowned Bordeaux cooperages Seguin Moreau and Taransaud. The wine was then matured in oak for 18 months to create fine grained tannins and produce a tightly structured wine with the potential to improve with correct cellaring in excess of 20 years.

Cabernet Sauvignon 100%

Tasting Notes

<i>Colour</i>	Deep, ink black with scarlet rim
<i>Aroma</i>	Cassis, dark chocolate and cigar box. Complex and vibrant with notes of plush black fruits, garrigue and earth.
<i>Palate</i>	Fine, powder tannins with a seamless mouthfeel. Pure, bright fruit and and honey notes with an elegant balance of acidity that glides through mid-palate fruit sweetness.

Analysis

<i>Alcohol</i>	14.5%
<i>TA</i>	6.25 g/L
<i>pH</i>	3.51

