



## **PARKER COONAWARRA ESTATE**

## VITICULTURE

2021 was an extraordinary vintage for Coonawarra with good winter rains setting up the season for success. Literally perfect growing conditions were supported by the ongoing cooling influence of the Southern Ocean.

After a mild and consistent ripening season, vintage commenced in mid-March, with reds showing great natural acidity whilst developing full flavours.

## WINEMAKING

Our Rosé is a blended each vintage from a variety of grapes, regularly including Pinot Noir, Merlot & Cabernet. Following harvest, the grapes were lightly pressed with minimal skin contact, giving the wine it's light salmon colour.

Free run juice and pressings were fermented separately to dry at low temperatures. The wine was then blended in stainless steel tanks without undergoing malolactic fermentation in order to retain the fresh fruit flavours and aromas.

## **TASTING NOTES**

Light, blush, salmon. Colour:

Aroma: Full, aromatic and fruity. Notes of fresh

strawberries, raspberries and plums.

Delicately structured with depth of Palate:

flavour balanced with a savoury finish

and fresh acidity.

**ANALYSIS** 

ALC 13.5% TA 6.4 g/LPH 3.3 RS 2.8 g/L



