

COOL CLIMATE SHIRAZ 2020

PARKER
ESTATE

Coonawarra is one of Australia's first and finest cool-climate wine growing regions.

The maritime influence of the Southern Ocean exposes the region to even greater cooling due to the seasonal upwelling of dark blue water streams from Antarctica.

These conditions ensure an extended ripening period for the development of intense flavours with purity and sophistication.

The GDD (Growing Degree Days) for Coonawarra reflect these conditions. At 1492GDD, this places the region in a similar range to Bordeaux and Mornington Peninsula.

Outstanding fruit quality, the finest French oak and extended maceration deliver a full-flavoured, complex and elegant Shiraz.

Winemaking

Picking occurred between 24th March and 4th April – the fruit was harvested and destemmed in the vineyard leaving us with the individual berries only, and putting the organic material back into the vineyard.

The grapes were fermented in both open and closed top fermenters for an average of 10 days on skins. Closed fermenters are used to retain aromatics while open top fermenters are used for flavour and colour extraction. Malolactic fermentation was completed in stainless steel and then the blend was put to old French oak Barriques and Hogsheads for 8 months on average prior to bottling.

Our Cool Climate wines are made in an approachable style suited to early drinking, but can also benefit from medium term cellaring. With the focus on bright, fresh, primary fruit flavours, the objective is to create classic varietal definition.

Tasting Notes

Vintage:	2020
Varieties:	100% Shiraz
Colour:	Dark red with vibrant purple hues.
Aroma:	An inviting, generous and balanced nose of dark fruits and red berries, with a white pepper and spice lift.
Palate:	Medium bodied with a lovely and generous palate. Balanced fruit profile with a good amount of red berries. Classic cool climate shiraz notes of coffee, sarsaparilla and pepper. Delicate and lively with silky tannin and a long, juicy finish.

Analysis

Alcohol	14.5%
TA	6.1 g/L
pH	3.46
Rs	0.5 g/L

