

TERRA ROSSA
CABERNET SAUVIGNON
2020

PARKER
COONAWARRA
ESTATE

Warm days and cool nights provided the perfect ripening conditions for Coonawarra's signature variety.

Viticulture

The marriage between Coonawarra soils and the noble Cabernet Sauvignon grape has long been known to produce wines of outstanding quality and longevity.

Planted on the terra rossa over limestone soils of our 'Abbey' estate vineyard where the unique microclimate of the area produces an extended ripening period for a structured tannin profile and satisfying density.

Winemaking

The 2020 Terra Rossa Cabernet Sauvignon is sourced from nine individual blocks in Coonawarra, eight of them being from our Parker Estate 'Abbey' vineyard, and the other from the Kidman 'Clytha' Block 3.

Following harvest between the 9th and 17th of April 2020, the parcels were fermented in a combination of open and closed top fermenters. Fermentation ranged from 9 to 14 days with approximately 10% of the parcels undergoing further maceration time to develop flavour and cellaring potential. All parcels completed malolactic fermentation in stainless steel, then were barrelled down to approximately 20% new French oak, for an average of 15 months maturation.

Tasting Notes

Colour Scarlet and purple hues with magenta at the rim.

Aroma Dried herbs, sage, nutmeg and clove.
Balanced and complex.

Palate Intense and vibrant on the front-palate, leading with cola and clove. Mid-palate is full, balanced and savoury with fine silken tannins mocha notes. Superb length.

Analysis

Alcohol 14.5% TA 6.1g/L

pH 3.49 RS 0.5g/L

