

TERRA ROSSA SHIRAZ 2021

PARKER 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, slightly warmer than the central and southern parts of the region, produces wines with both cool climate spice and the rich red fruit characters that define the best Shiraz.

Winemaking

Harvest took place on the 9th & 10th April 2021. The grapes were crushed into 10 tonne open fermenters with the fruit remaining on skins for approximately 14 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 barrel, ahead of maturation in D'Aquitaine & Saury hogsheads (40% new) French oak, for average of 12 months.

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. Mulberry, spice and white pepper with a hint of bergamot mint.
- 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 lingering finish.

Analysis

ALC	14.5%	TA	5.99 g/L
pH	3.42	RS	0.4 g/L

