

COOL CLIMATE CABERNET SAUVIGNON 2021

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 and retention of natural acidity.

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.

The 2021 vintage is universally recognised as one of the best in living memory. Good spring rains were followed by a temperate growing season that ensured impeccable quality of fruit with superb flavour and perfect ripeness.

Winemaking

The grapes were picked in mid April using a Pellenc Select Harvester which picks and de-stems in the vineyard to deliver pristine berries to the winery, a winemakers dream.

10t open fermenters were used for oxidation, stability, colour and tannin extraction with the blend on skins for an average of 10 days.

Following fermentation, all of the parcels completed malolactic fermentation in stainless steel. The wine was then transferred into old French oak Barriques and Hogsheads for 12 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:	2021
Variety:	100% Cabernet Sauvignon
Colour:	Deep ruby red with purple hues.
Aroma:	Rich aromas of dark fruits, blueberry and blackcurrant. Soft hints of vanilla, mixed with warming spices and undertones of dark chocolate.
Palate:	A medium bodied palate with dark fruits of cherry and blackberry at the core. A slight earthiness and toasty hints balanced with soft, fine tannins.

Analysis

Alcohol	14.0%
TA	6.3 g/L
pH	3.50
RS	0.5 g/L

