COOL CLIMATE SHIRAZ 2021

PARKER ESTATE

PARKER estate

COOL CLIMATE

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 makes the region slightly cooler than Bordeaux and the Mornington Peninsula.

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

Winemaking

Picking was conducted using a Selective Harvester, which destems in the vineyard leaving only the individual berries to be transported to the winery. This also leaves the organic material (stems, leaves & MOG) in 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 14 months on average prior to bottling.

Our Cool Climate wines are made in an approachable style suited to early drinking and will 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

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 profile with a healthy amount of red berry fruit. Classic cool climate shiraz notes of coffee, sarsaparilla and white pepper. Delicate and lively with silky tannins and a long, juicy finish.	

Analysis

Alcohol	14%		
ТА	5.96 g/L		
рН	3.40	SUSTAINABLE MINIMAL INTERVENTION WINE GROWING	
RS	0.6 g/L	WINE GROWING	

