

COOL CLIMATE CHARDONNAY 2023

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.

Perfect growing conditions, outstanding fruit quality and new French oak delivers a finely structured and full-flavoured Chardonnay.

Winemaking

Following harvest, the fruit was pressed following 4 hours on skins, which adds beautiful weight and texture. Approximately 30% of the blend was barrel fermented in new French oak Barriques and Hogsheads for 6 months maturation, with partial malolactic fermentation.

During this process, the barrels were stored in a cold room to extend the fermentation and enhance complexity in the finished wine. The remainder of the blend was fermented in stainless steel tanks with no malolactic fermentation to enhance freshness and vibrancy, before being combined with the oak portion to create our 2023 Cool Climate Chardonnay.

Tasting Notes

Vintage:	2023
Variety:	100% Chardonnay
Colour:	Straw with pale hues
Aroma:	Lively and aromatic with notes of citrus, melon, stone fruits and spice
Palate:	The palate is fruit driven and fresh, with melon continuing on the palate along with spicy oak and a creamy texture from the malolactic fermentation

Analysis

Alcohol	12.5%
TA	6.3 g/L
pH	3.15

