

# 2015 Terra Rossa Shiraz

**PARKER**  
COONAWARRA  
ESTATE

*“An elegant Shiraz with serious complexity and depth of flavour.”*

*Phil Lehmann, Winemaker*

## **Viticulture**

Fruit for this wine is sourced from two blocks of mature Shiraz vines grown on the rich red soils at the northern end of Coonawarra, approximately six kilometres north of the Coonawarra Store.

The dry nature of this area produces low-yielding vines where the fruit is highly concentrated in flavour, resulting in vibrant and elegant styles of wines.

## **Winemaking**

Following picking on March 1<sup>st</sup> 2015, fruit for our Terra Rossa Shiraz was small batch fermented in open-top fermenters with the grapes remaining on skins for 14 days. The decision to use open fermenters allows the oxygen through the blend, adding to depth of flavour, in much the same way one would swirl a glass of wine or decant a bottle before drinking.

Malolactic fermentation took place in a combination of new (40%) and second-fill French oak Barriques and Hogsheads over the course of 20 months

This wine is a classic example of cool climate Shiraz, highlighting the elegant fruit notes alongside gently supportive, fine-grained tannins and a smooth, lingering finish.

## **Tasting Notes**

**Colour:** Vibrant purple hues with a deep and dense core

**Aroma:** Very lifted aromas of dark brooding fruits – mulberry, roasted plum – alongside a hint of freshly ground coffee. Very inviting.

**Palate:** Incredibly fine and smooth palate full of ripe plums, rich dark chocolate and fine oak notes. Lovely varietal flavours and a supportive tannin structure.

## **Analysis**

<b>ALC</b>	14.5%	<b>TA</b>	5.78 g/L
<b>PH</b>	3.53	<b>RS</b>	0.34 g/L
<b>OTHER</b>	Vegan		

