

Rosé

2019 Rose

VITICULTURE

Fruit for the 2019 Parker Estate Rose was sourced from a small vineyard on the terra rossa strip in the cool climate of Coonawarra.

2019 was an excellent vintage for Coonawarra with good winter rains setting up the season for success. There was no damage due to heat and the cooling influence of the Southern Ocean crated the perfect weather conditions.

Vintage commenced in the last week of February in line with the long-term average with whites showing great natural acidity and reds developing full flavours.

WINEMAKING

Picking occurred in March during the cool of the night. The grapes were pressed immediately with minimal skin contact, giving the wine it's light salmon colour.

Free run juice and pressings were fermented separately at low temperatures for approximately 25 days. The wine was aged in stainless steel tanks and did not undergo malolactic fermentation to retain the fresh fruit flavours and aromas.

TASTING NOTES

Colour: Light, blush, salmon.

Aroma: Full, aromatic and fruity. Notes of fresh strawberries, raspberries and plums.

Palate: Delicately structured with depth of flavour balanced with a savoury finish and fresh acidity.

ANALYSIS

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| ALC | 13.5% | TA | 5.42 g/L |
| RS | 3.6 g/L | PH | 3.26 |



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