

FIRST GROWTH CABERNET SAUVIGNON 2019

PARKER

ESTATE

First Growth is only produced in vintages where fruit quality and varietal typicity is deemed to be exceptional.

Viticulture

The terra rossa over limestone soils of southern Coonawarra have long been recognised as one of Australia's best locations to grow the finest of red grape varieties; the cool climate provides extended ripening for wonderful fruit expression, depth and complexity.

Our 'Abbey' estate vineyard is located on this brilliant strip of soil and is predominantly planted to Reynell Selection Cabernet Sauvignon - original cuttings from Bordeaux. These vines, planted in 1985, are the backbone of our First Growth.

Winemaking

Harvested during April 2019, fruit for our First Growth was fermented in a 9T closed-static-fermenter for 38 days (fermentation lasting 11 days before the parcels were topped and sealed). This extended maceration encourages tannin structure and increases ageing potential. After time on skins the wine was pressed to 80% new oak Barriques sourced from renowned cooperages Saury Bordeaux, Seguin Moreau and D'Aquitaine. The wine was then matured in oak for 18 months to create fine grained tannins and produce a tightly structured wine with the potential to improve with correct cellaring in excess of 20 years.

Cabernet Sauvignon 100%

Tasting Notes

<i>Colour</i>	Deep red with crimson hues.
<i>Aroma</i>	Cassis, dark fruits and cigar box. Savoury, complex and vibrant
<i>Palate</i>	Medium bodied palate with primary flavours that reflect the regional characteristics of Southern Coonawarra. Notes of dark cherry, blackcurrant & bay leaf. Carefully selected oak and fine acid structure has created a wine of purity and elegance.

Analysis

<i>Alcohol</i>	14.5%
<i>TA</i>	5.9 g/L
<i>pH</i>	3.37

