

SCARLETT BLOCK CABERNET SAUVIGNON 2023

PARKER
ESTATE

Background

The Scarlett sub-section of Parker Estate's Abbey vineyard sits at the southern end of the celebrated Coonawarra growing region. With its classic Terra Rossa over Limestone soils and late ripening location, the mature vines on this vineyard produce world-class, modern and distinctive Coonawarra Cabernet Sauvignon.

Winemaking

Grapes for this wine were picked using a Pellenc Select Harvester which de-stems the bunches in the vineyard to deliver pristine whole berries to the winery, a winemaker's dream.

10t open fermenters were used for oxidation, stability, colour and tannin extraction with the blend on skins for an average of 12 days. Following fermentation, the parcels completed malolactic fermentation in stainless steel. The wine was then transferred into French oak Barriques (25% new) for 11 months maturation prior to bottling.

Scarlett Block is made in a modern and approachable style which is well suited to early drinking but will also reward medium to long-term cellaring.

Tasting Notes

- Colour:** Dark magenta, with ruby red hues.
- Aroma:** Rich aromas of blackcurrant, dark plum, and mulberry, layered with cedar, tobacco, and subtle oak-derived notes, cigar-box. Hints of dried herbs or violet, and a touch of earthy minerality.
- Palate:** Concentrated blackcurrant and dark cherry flavours, with velvety tannins and refreshing acidity. Layers of cedar, graphite, and subtle spice create a complex, lingering finish.

Analysis

Alcohol: 13.0% **TA:** 6.0g/L **pH :** 3.41

