

SCARLETT BLOCK CABERNET SAUVIGNON 2022

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:** Deep ruby red with purple hues
- Aroma:** Rich aromas of dark fruits, blueberry and blackcurrant. Soft hints of vanilla, mixed with warming spices and undertones of dark chocolate.
- Palate:** A medium bodied palate with dark fruits of cherry and blackberry at the core. A slight earthiness and toasty hints balanced with soft, fine tannins.

Analysis

Alcohol: 14% **TA:** 6.4g/L **pH :** 3.47

