



2005 Parri Estate 'Pangkarra' Grenache



Overview

Pangkarra is an Aboriginal word which represents the characteristics of a specific site including the climate, sunshine, rain and soil. It was used by the Kaurna people who were the traditional owners of the land in the Fleurieu Peninsula of South Australia and upon which Parri Estate was also named.

The newly released Pangkarra label reflects the finest estate grown wines produced by Parri Estate each year and reflects the commitment of the Phillips family to a philosophy based on quality.

The Vineyard

Grenache was hand picked from 50-70 year old bush vines from our Ingoldby Road vineyard in early April 2005 and transported immediately to the winery.

Winemaking

Fruit was crushed, destemmed and inoculated with a selected yeast strain. A cool fermentation was conducted to protect the delicate flavour components. The ferment was pumped over 3 times daily. It was racked and returned several times during ferment to introduce oxygen for increased mouth feel.

At dryness the must was pressed and settled. Malolactic fermentation was carried out in stainless steel. After 13 months maturation in French oak the wine was removed and prepared for bottling in March 2006.

Tasting Notes

The 2005 Parri Estate Pangkarra Grenache has good colour. Black cherries and clove aromas dominate. Cherry, blackberries and mocha flavours enhance a soft and full palate. Hints of nutmeg, spice and vanilla add complexity. The savoury flavours of this wine complement mediterranean cuisine. Drink now or cellar for up to 5 years.

Awards & Reviews

Bronze Medal – 2006 Royal Melbourne Wine Show
Bronze Medal – 2006 Australian Boutique Wine Show
Bronze Medal – 2006 Royal Queensland Wine Show

Technical Information

Region:	McLaren Vale	Alcohol:	15.0% v/v
	South Australia	pH:	3.52
Varieties:	100% Grenache	Total Acidity:	6.1g/L
Sugar at Picking:	14.4° Baume (Be)	Residual Sugar:	0.5g/L
Closure:	Natural Cork	Contains Sulphites	
Barcode:	9332751001502 EAN		
	859902000126 UCC		