



2005 Parri Estate 'Pangkarra' Shiraz



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

Shiraz showing the typical fruit characters of McLaren Vale was harvested from old vines on our Ingoldby Road vineyard in early March 2005 and transported immediately to the winery.

Winemaking

Fruit was crushed, destemmed and inoculated with a selected yeast strain. Fruit was open fermented at a cool temperature and hand plunged daily to enhance colour, flavour and tannin extraction.

At 3 degrees Baume the must was pressed and transferred to new and used French and American oak hogsheads where malolactic fermentation was carried out to enhance mouthfeel. After 13 months maturation in oak the wine was removed and prepared for bottling in March 2006.

Tasting Notes

The 2005 Parri Estate Pangkarra Shiraz is deep red with purple hues in colour. It displays aromas and flavours of black currants, plums, chocolate, coffee and spice. A fruit dominant style with a round and full palate, firm tannins and great length. A suitable partner to all red meat dishes. Drink now or cellar for up to 8 years.

Technical Information

Region:	McLaren Vale South Australia	Alcohol:	14.5% v/v
Varieties:	100% Shiraz	pH:	3.65
Sugar at Picking:	14.1° Baume (Be)	Total Acidity:	6.45g/L
Closure:	Natural Cork	Residual Sugar:	0.8g/L
Barcode:	9332751001519 EAN 859902000164 UCC	Contains Sulphites	