



2005 Parri Estate 'Southcote' Cabernet / Shiraz

The Vineyard

2005 was a long dry vintage period, with moderate temperatures and provided Cabernet Sauvignon and Shiraz that are aromatic, well balanced and varietal.

Cabernet Sauvignon and Shiraz were harvested in late April and transported to the winery where it was crushed, de-stemmed and inoculated with a selected yeast strain.

Winemaking

The fruit was fermented in stainless steel static's between 21 and 25 degrees. The ferment was pumped over 3 times per day to enhance colour, flavour and tannin extraction. The wine was also racked and returned several times during fermentation to increase mouth feel.

The must was pressed and settled with sugar remaining, then racked off gross lees into malolactic fermentation. After 20 months maturation, the wine was again racked and prepared for bottling in August 2006.

Tasting Notes

The 2005 Parri Estate Southcote Red is a blend of Cabernet Sauvignon 55% and Shiraz 45%. The Southcote Cabernet Sauvignon/Shiraz is ruby red, a medium bodied and delicate wine which is fruit driven with great structure. The two varieties marry together well, offering up the best of both, with red and dark berry fruits over herbs and brown spice. Drink now or for the next 5 years.
A good barbeque wine.

Technical Information

Region:	Southern Fleurieu Peninsula Mt Compass, South Australia	Alcohol:	13.5% v/v
Varieties:	55% Shiraz / 45% Cabernet Sauvignon	pH:	3.45
Sugar at Picking:	13.2° Baume	Total Acidity	6.7 g/L
Closures:	Screw Cap	Residual Sugar:	1.5 g/L