

Parri Estate Cabernet Sauvignon/Shiraz 2004 Southern Fleurieu, South Australia



Leave all of your preconceptions about overblown fruit-bombs at the door! Comprised of 60% Cabernet Sauvignon and 40% Shiraz, this wine shows remarkable restraint for coming from Australia. Displaying a cherry red color, with aromas of red currants, and floral hints of spice and herbs. Berry fruits dominate a medium-bodied and elegant palate which has a restrained, soft mouthfeel and fine grained tannins. This is drinking perfectly now, but can be cellared for an additional 3-5 years.

The two varietals were vinified separately in tanks. After malolactic fermentation, 30% of the Cabernet component was matured in three-year old French hogsheads for 10 months. The wine was then blended and bottled unfiltered.

Parri Estate was established with the ambition to produce wines that are a unique reflection of the region in which they are grown. To this end, the fruit is generally hand-picked, and techniques such as small-barrel fermentation and single vineyard production are employed.

Parri Estate's main vineyards are located south of Adelaide, on South Australia's Fleurieu Peninsula. With a cool maritime climate, this area lends itself to lower alcohol wines, with intense fruit and a soft balanced tannic structure, which makes them perfect food wines.