

2015 Special Release

95 Block

PARKER
COONAWARRA
ESTATE

From only the best vintages, certain parcels of fruit with exceptional character are released separately under this simple label.

Viticulture

Fruit for this wine comes entirely from our 'Abbey' estate vineyard at the Parker Cellar Door, and more specifically the '95 Block'. The 95 Block sub-section of our vineyard is located west of the cellars and is planted with Reynell selection Cabernet Sauvignon. These vines are original cuttings from Bordeaux, brought to Coonawarra before they were lost to France due to Phylloxera in the late 1800s.

The 95 block also has a small section of Petit Verdot, which was harvested and co-fermented with the Cabernet Sauvignon following the exceptional 2015 vintage.

Winemaking

Fruit for the 2015 95 Block was picked in early April and fermented in 9T closed static fermenters for 10 days. Skin contact was extended for 30 days before being pressed to stainless steel to complete malolactic fermentation. The long maceration is integral to all of our premium wines to achieve optimal ageing potential and colour.

The 95 Block blend was then put to 62.5% *new* French oak Barriques for 18 months maturation – the high percentage of new oak assists with the creation of fine-tannins and overall structure. During élevage the wine was racked twice to increase oxygen input.

Cabernet Sauvignon 80.5% | Petit Verdot 19.5%

Tasting Notes

Colour: Rich dark red with purple hues

Aroma: Floral and lifted potpourri balanced with gamey, meaty notes. Fleshy black fruits, mushrooms and hints of sweet oak and tea leaf.

Palate: Light and playful black fruits. Nice, tight tannin structure with fine linear acid which gives great drive and length. Blackberries and raspberries persist through to the finish, complex and balanced.

Analysis

ALC	14.5%	TA	6.18 g/L
RS	0.37 g/L	VA	0.66 g/L
OTHER	Vegan		

