

2012 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

The 95 Block sub-section of our Estate vineyard is located west of the cellars and is planted with Reynell clone Cabernet Sauvignon. These vines are original cuttings from Bordeaux, brought to Coonawarra before they were lost to France due to Phylloxera in the late 1800's.

The 95 block also has a small section of Petit Verdot, which was harvested and co-fermented with the Cabernet Sauvignon following the exceptional 2012 vintage.

Winemaking

Following harvest, the 95 Block is fermented in closed static fermenters with grapes spending at least 30 days on skins, with occasional pump overs. Long maceration takes place to ensure a well structured wine with the potential for long term aging. To further assist with the fine tannins and structure of the wine the barrels used are 100% new Chateau Barriques from the well renown Cooperage of Taransaudu Seguin Moreau.

During élevage the wine is racked once or twice to increase oxygen to the blend allowing tighter tannin structure with malolactic fermentation happening in barrel over the course of 18 months.

Tasting Notes

Colour: Deep ruby red

Aroma: Very perfumed. Ripe Cabernet fruit alongside smooth cedar

Palate: Bright and fruit driven, the addition of Petit Verdot brings a slightly floral nature. Ample tannins. Smooth finish.

Analysis

ALC	14%	TA	6.8 g/L
RS	0.6 g/L	VA	0.68 g/L
OTHER	Vegan		

