

2014 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 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 2014 vintage.

Winemaking

Picking of the 95 Block took place on 24th April 2014 before the fruit was transferred to 8T static fermenters for ten days. Skin contact was extended to 32 days with a long maceration being integral to colour and ageing potential. To further assist with the fine tannins and structure of the wine the barrels used are 80% new French oak barriques from renowned Cooperages, Seguin Moreau and Taransaud 'Chateau'.

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

Cabernet Sauvignon 93% | Petit Verdot 7%

Tasting Notes

Colour: Full red-purple

Aroma: Ripe cassis/blackberry fruit with attractive cedary oak notes

Palate: Elegant, yet full-flavoured, palate with sweet violet notes and hints of mocha. Fine tannins are supported by well-balanced and integrated oak

Analysis

ALC	14.5%	TA	5.57 g/L
RS	0.38 g/L	VA	0.8 g/L
OTHER	Vegan		

