

PARKER

ESTATE

'95 BLOCK' 2023 CABERNET SAUVIGNON / PETIT VERDOT

A celebration of one of Abbey Estate's finest blocks; the Cabernet fruit for this wine was first planted in 1995, our team fell in love with the quality of the grapes ten years ago and so crafted the first Block 95. We've been making it ever since.

VITICULTURE

Fruit for this wine comes entirely from our 'Abbey' estate vineyard at the Parker Cellar Door, 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 2023 vintage.

WINEMAKING

The fruit was harvested in the cool of the night, then fermented in a 9T closed static fermenter for 10 days before undergoing extended skin contact for a further 14 days. Extended maceration helps to achieve optimal ageing potential and colour extraction. The wine was then barreled down to 60% new Taransaud French (famous for its extra tight grain) for 16 months maturation.

Cabernet Sauvignon 90% | Petit Verdot 10%

TASTING NOTES

Colour | Deep purple with inky hues.

Aromas | Plums, currants, and mulberry, with violet and mocha spice.

Palate | Full bodied and concentrated, with cedar and graphite, dark chocolate and tobacco leaf. Grainy tannins and fine oak line the palate.

ANALYSIS

Alcohol | 13.5%

TA | 5.9 g/L

pH | 3.4

Sugar | 0.5 g/L

Vegan

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