

PARKER

ESTATE

KIDMAN BLOCK 2023 SHIRAZ

The Kidman's are a long-standing vigneron and winemaking family in the region, and they have a beautiful vineyard in the northern end of the terra rossa cigar. When our winemaker, Andrew Hardy, stumbled across this vineyard he fell in love with the beautiful old vines and just had to craft a wine to showcase it.

VITICULTURE

Fruit for this wine comes entirely from Tim Kidman's vineyard; specifically blocks 1 and 2 which our winemaking team have selected for special treatment due to the exceptional quality. These established vines are over 50 years old, and rest in classic terra rossa over limestone soils. They are naturally low yielding (approximately 3t/Ha), producing beautifully concentrated fruit that thrives from minimal, hand-tended viticulture.

WINEMAKING

After being hand-harvested, the fruit (10% whole bunch) was fermented in open static fermenters for 9 days.

The wine was then barrelled down to 20% new French hogsheads (Ermitage Troncais & Saury) and 80% second, third and fourth fill oak for 16 months..

TASTING NOTES

Colour | Vibrant, bright red with a purple hue.

Aromas | Red berries, florals with cherry spice, white pepper and rich plum.

Palate | Soft silky tannins, plush red fruits, fine grain tannin and cedar oak notes. This complex, medium-bodied wine will age beautifully with careful cellaring.

ANALYSIS

Alcohol | 14%
TA | 6.04 g/L
pH | 3.56
Sugar | 0.4 g/L

Vegan

