

PARKER

ESTATE

KIDMAN BLOCK 2022 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 was fermented in open static fermenters for 12 days.

The wine was then barrelled down to 25% new French hogsheads (D'Aquitane, Ermitage, Saury and Boutes) and 75% second, third and fourth fill oak for 16 months..

TASTING NOTES

Colour | Bright red with a purple hue.

Aromas | A medley of mulberry, blackberry, dark cherry and spice.

Palate | Red fruits on the front palate with mulberry, spice and toasty oak in the length. This complex, medium-bodied wine will age beautifully with careful cellaring.

ANALYSIS

Alcohol | 14%
TA | 6.65 g/L
pH | 3.40
Sugar | 2.3 g/L

Vegan

