

MILL BLOCK
CHARDONNAY
2025

PARKER
ESTATE

Background

The Mill Block sub-section of the Williams vineyard is located at the southern end of the celebrated Coonawarra growing region. This part of our cool climate district sits on classic Terra Rossa over Limestone soils and is the last to ripen, enabling the mature vines to produce Chardonnay with generous and full flavours.

Winemaking

Following harvest, the fruit was allowed to rest on skins for four hours before being pressed, which adds beautiful weight and texture.

The wine went through a wild-yeast barrel ferment for 12 days before 5 months maturation in new French oak Barriques. Two thirds of the final blend completed malolactic fermentation for added creamy texture and complexity. The blend spent extended time on lees, with sulphide management, to achieve a rich, complex and generous style of Chardonnay with lovely acidity and balanced secondary notes.

Tasting Notes

- Colour:** Golden yellow, straw with pale hues
- Aroma:** Rich stone fruit, ripe melon and citrus curd, white florals with subtle buttery notes and oak char.
- Palate:** The palate is plush, soft and juicy. Creamy texture with cashew and oak notes. Hints of butter with a generous and rich finish.

Analysis

- Alcohol:** 12.5%
- TA:** 6.2g/L
- pH:** 3.33

