



THE PARSON CABERNET SAUVIGNON 2015

The Winery

Chapel Hill Winery was built on the site of the historic Seaview Chapel. The Chapel was built in 1865 and now serves as our winery tasting room. The first vines were planted at Chapel Hill in 1972 and the first vintage was in 1975.

Now under the guidance of winemakers Michael Fragos and Bryn Richards, Chapel Hill strives to hand craft wines with purity and balance. All of the grapes and wines are handled gently in small batches to ensure that the wonderful site and varietal characters are nurtured and respected.

The Vintage

Below average winter rainfall resulted in an early commencement to the growing season. A warmer than average summer, with no extended periods of extreme heat, resulted in a condensed vintage. Vibrant fruit flavours and acidity were still prevalent and the resultant wines were both varietal and textural.

The Wine

The Parson Cabernet Sauvignon is our introduction to explore and enjoy this regal McLaren Vale variety.

This wine displays expressive and alluring aromas of liquorice and mulberry. The wonderfully structured and eloquent palate is broodingly complexed by an array of persistent fine grain tannins.

Wine Specifications

Variety:	100% Cabernet Sauvignon
Appellation:	100% McLaren Vale
Harvest date:	26 th February – 6 th March 2015
Ripeness at harvest:	13.8° -14.3° Baume
Oak ageing:	100% French Oak 18 months
pH:	3.56
Acidity:	6.3 g/L
Alcohol:	14.5 % v/v
Residual sugar:	2.1 g/L
Bottling date:	September 2016
Release Date:	October 2016
Closure:	Screw Cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

Suitable for Vegans

www.chapelhillwine.com.au