



**CHAPEL HILL**  
McLAREN VALE



# CHARDONNAY 2016

## 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 tasting room. The first vines were planted at Chapel Hill in 1972 and the first vintage was in 1975.

Under the guidance of 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 given the attention they deserve.

## The Vintage

The 2015/16 growing season had below average rainfall. Mean average temperatures were also consistently above average. A timely rainfall event in early Feb refreshed the vines and slowed sugar accumulation as they entered the final stages of ripening, resulting in vibrant varietal fruit flavours.

## The Wine

Our desire is to showcase Chardonnay's strengths of mouthfeel and length with it's unique ability to effortlessly incorporate complexity and still maintain fruit purity. One of the true great grape varieties.

The 2016 Chardonnay is graced with aromas of white peach, pear and citrus blossom which are complemented by a layered palate that is both deliciously intricate and wonderfully balanced.

## Wine Specifications

Variety:	100% Chardonnay
Appellation:	100% McLaren Vale
Harvest date:	9th to 12 <sup>th</sup> February 2016
Ripeness at harvest:	11.6° -12.1° Baume
Winemaking:	Only the delicate Free Run juice fraction is utilised for this wine. 22% Natural Fermentation 23% High Juice solids
Oak ageing:	18% 4 months 2,3 and 4 year old French Oak Hogsheads
pH:	3.25
Acidity:	6.1 g/L
Alcohol:	12.5 % v/v
Residual sugar:	2.1 g/L
Bottling date:	21 <sup>st</sup> June 2016
Release Date:	August 2016
Closure:	Screw Cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

*Suitable for Vegetarians and Vegans*

[www.chapelhillwine.com.au](http://www.chapelhillwine.com.au)