



CHAPEL HILL
MCLAREN VALE



VERDELHO 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

A wine which delivers a refreshingly complex range of flavours and textures that evoke a fantastic array of drinking possibilities.

The 2016 release displays citrus blossom, Thai Basil, Meyer Lemon and honeycomb flavours that are deliciously intertwined with a delicious pithy texture. A beautiful tingling citrus acid line provides both harmony and focus.

Wine Specifications

| | |
|----------------------|--|
| Variety: | 100% Verdelho |
| Appellation: | 100% McLaren Vale |
| Harvest date: | 8 th February to 19 ^h February 2016 |
| Ripeness at harvest: | 12.4° -12.7° Baume |
| Winemaking: | Only the delicate Free Run juice fraction is utilised for this wine. |
| Oak ageing: | Nil |
| pH: | 3.32 |
| Acidity: | 6.3 g/L |
| Alcohol: | 13.0 % v/v |
| Residual sugar: | 2.1 g/L |
| Bottling date: | 17 th June 2016 |
| Release Date: | September 2016 |
| Closure: | Screw Cap |
| Winemakers: | Michael Fragos & Bryn Richards |
| Viticulturist: | Rachel Steer |

Suitable for Vegetarians and Vegans

www.chapelhillwine.com.au