



CHAPEL HILL
McLAREN VALE



CHARDONNAY 2017

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 capture the wonderful site and varietal characters in their wines.

The Vintage

Above average winter rainfall was followed by a cold, wet and windy spring. A dry, and relatively warm, February to mid-April allowed for even ripening and optimal development of flavour. The resultant wines are vibrant and fleshy with ripe, supple tannins and longevity.

The Wine

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

The 2017 Chardonnay is graced with aromas of white peach, fresh figs and citrus blossom. These flavours 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:	6 th to 10 th March 2017
Ripeness at harvest:	12.1° -12.7° Baume
Winemaking:	Only the delicate Free Run juice fraction is utilised for this wine. There is a component of Natural Fermentation and High Juice solids.
Oak ageing:	14% 2 months 3,4 and 5 year old French Oak Hogsheads
pH:	3.48
Acidity:	5.9 g/L
Alcohol:	13.0 % v/v
Residual sugar:	2.6 g/L
Bottling date:	2 nd June 2017
Release date:	1 st July 2017
Closure:	Screw cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

Suitable for vegetarians and vegans

www.chapelhillwine.com.au