



## 2011 Chapel Hill McLaren Vale

### Cabernet Sauvignon

#### Winemaker's Comments

The 2011 Chapel Hill Cabernet Sauvignon perfectly articulates the regional expression and charm of McLaren Vale Cabernet Sauvignon. The close proximity of McLaren Vale to the Gulf St Vincent and the ensuing cool afternoon sea breezes ensures that the grapes do not ripen too rapidly and this facilitates the development of optimum levels of flavour, colour and tannin.

The 2011 growing season was notable for its above average rainfall and cooler temperatures which were conducive to structured and full flavoured wines. Average winter rainfall was followed by above average rainfall during spring and then during the growing season. This weather pattern, when coupled with cool to mild temperatures in February and March, resulted in slightly fresher canopies and a long cool ripening period culminating in a later than average harvest date.

The window of opportunity for Cabernet Sauvignon grapes to develop their optimum varietal flavour is very fine. Regular vineyard visits and tasting of the grapes is imperative to ensure that the grapes are not allowed to achieve over ripeness as this would diminish the pure varietal characters and result in undesirable non-descript "jammy" characters. The individual parcels of grapes were harvested separately and fermented on skins for a minimum of nine days. The ferments were managed to encourage a greater level of extraction earlier in ferment, with the ferment being handled more gently towards the end of the time on skins to ensure that any astringent or harsh tannins were not extracted.

The subsequent wine exudes an evocative array of flavours. Brooding mulberry, aniseed and beetroot flavours all mingle harmoniously in the wine. The layered flavour profile is underpinned by the graceful and seamless integration with the trademark Cabernet Sauvignon "dusty" fine grained tannin structure.



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<b>Variety:</b>	Cabernet Sauvignon
<b>Appellation:</b>	100% McLaren Vale
<b>Harvest date:</b>	5 <sup>th</sup> April to 14 <sup>th</sup> April 2011
<b>Barrel ageing:</b>	Matured for 19 months in 300L oak hogsheads, of which 98% was French and 2% American. Oak breakdown: 22% new, 1% one year old, 28% two year old, 26% three year old and 23% four year old.
<b>Acidity:</b>	6.4 g/L
<b>pH:</b>	3.62
<b>Alcohol:</b>	14.5 % v/v
<b>Residual sugar:</b>	1.7 g/L
<b>Bottled:</b>	21 <sup>st</sup> November 2012
<b>Released:</b>	January 2012
<b>Closure:</b>	Screw Cap
<b>Winemaker's:</b>	Michael Fragos and Bryn Richards
<b>Viticulturist:</b>	Rachel Steer

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