



2012 Chapel Hill McLaren Vale Shiraz

Winemakers Comments

McLaren Vale is justifiably internationally recognized as one of the most acclaimed and revered Shiraz producing regions. McLaren Vale Shiraz is resplendently opulent and seductive which a mouthfeel that treads with a unique combination of power and grace.

After a winter in which we recorded average rainfall, the 2011/2012 season commenced early and this trend tracked right through to an early harvest. Despite no extended heat waves, the consistent warm/ mild weather pattern in late summer and early autumn was ideal for maturation and facilitated even flavour and tannin ripening. A couple of heavy rainfall events caused a brief interruption in harvesting, however our trademark gully winds soon dried out the canopies and harvesting soon resumed. Lower than average yields were harvested, however the resultant quality was outstanding with all wines displaying varietal personality and poise.

The grapes were sourced from vines (all grown on their own roots) aged between fifteen and thirty five years. The various vineyard parcels were harvested and open fermented separately to ensure that each parcel articulates the unique character of each vineyard site. All ferments were maintained on skins for a minimum of 8 days and then gently basked pressed, following which the free run and pressing fractions were combined.

During the subsequent twenty two month maturation in fine grained French oak barrels each individual batch of barrels was racked and returned periodically to seamlessly integrate the tannins into the structure of the wine. To preserve varietal and site purity, the wine is unfinned, doesn't have any tannin additions and is bottled unfiltered.

The 2012 McLaren Vale Shiraz displays hedonistic garam masala, mulberry and liquorice flavours. The harmonious integration and balance of these fruit flavours is further enhanced by the defiantly persistent and mouth filling savoury, yet firm, tannin structure.



Variety:	100% Shiraz
Appellation:	100% McLaren Vale
Harvest date:	12 th February to 23 rd February 2012
Barrel ageing:	Matured for 22 months in 300 L oak hogsheads, of which 98% was French and 2% American. Oak age: 20% new, 2% one year old, 17% two year old, 29% three year old, 19% four year old and 13% five year old.
Acidity:	6.3 g/L
pH:	3.67
Alcohol:	14.5 % v/v
Residual sugar:	1.6 g/L
Bottling date:	6 th February 2014
Release date:	May 2014
Closure:	Screw Cap
Winemakers:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer
