



THE PARSON CABERNET SAUVIGNON 2014

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 winery tasting room. The first vines were planted at Chapel Hill in 1972 and our first vintage was in 1975. The wines of Chapel Hill, under the guidance of Michael Fragos and Bryn Richards, are gently hand crafted to ensure fruit purity and balance.

The Vintage

Average winter rainfall meant the vines enjoyed a healthy start to the growing season. A period of heat in early February tested the vines but mid February rain meant the vines were refreshed. The proceeding warm days and cool nights ensured the grapes achieved optimum flavour and tannin development.

The Wine

The Parson Cabernet Sauvignon is our introduction to explore and enjoy this regal variety in McLaren Vale.

This wine displays expressive and alluring aromas of liquorice and mulberry. The wonderfully structured and eloquent palate is broodingly complexed by an array of persistent fine grain tannins.

Wine Specifications

Variety:	100% Cabernet Sauvignon
Appellation:	100% McLaren Vale
Harvest date:	19th March to 26th March 2014
Sugar at harvest:	13.6° -14.0° Baume
Oak ageing:	100% French Oak 14 months
pH:	3.72
Acidity:	6.1 g/L
Alcohol:	14.5 % v/v
Residual sugar:	2.2 g/L
Bottling date:	3rd June 2015
Release Date:	July 2015
Closure:	Screw Cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

Suitable for vegetarians and vegans

Reviews

89+ pts eRobertParker
"Medium to full-bodied, it sports a great core of generous fruit supported by firm, grainy tannins and a lively backbone, finishing with a lovely herbal lift."

90 pts jamesuckling.com

90 pts James Halliday 2017 Wine Companion

www.chapelhillwine.com.au