



McLAREN VALE 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 the first vintage was in 1975.

Now under the guidance of winemakers 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 nurtured and respected.

The Vintage

Average winter rainfall meant the vines enjoyed a healthy start to the season. A couple of heatwaves tested the vines but some mid February rain meant the vines were fully revived. The proceeding warm days and cool nights saw the grapes reach optimal ripeness in late March.

The Wine

A favourite wine in the Chapel Hill stable. Regal Cabernet Sauvignon that delivers on all fronts. Varietal, balanced, dusty tannins and the sweet core of fruit that McLaren Vale generously provides.

Wine Specifications

Variety: 100% Cabernet Sauvignon

Harvest date: 20th March to 2nd April 2014

Appellation: 100% McLaren Vale

Baume at

harvest: 14.1° -14.4° Baume Oak ageing: 100% French Oak

100% Hogsheads (300L)

24% New oak 20 months

pH: 3.63 Acidity: 6.4 g/L Alcohol: 14.5 % v/v Residual sugar:1.6 g/L

Bottling date: 14th January 2016 Release Date: August 2016 Closure: Screw Cap

Winemakers: Michael Fragos & Bryn Richards

Viticulturist: Rachel Steer

Suitable for Vegetarians and Vegans

Review

Gary Walsh – The Wine Front – 93 Points Earthy, inky, nutty oak, bramble fruit. Medium bodied, brambly, full of tannin, boysenberry too, fresh feel, with a pretty good long finish. Good wine. Savoury. Tannic. Tasty.

www.chapelhillwine.com.au