



CHAPEL HILL
McLAREN VALE



THE VICAR SHIRAZ 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.

Under the guidance of winemakers Michael Fragos and Bryn Richards, Chapel Hill strives to handcraft 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

The average winter rainfall and the soil profile fully wetted, the vines had a healthy start to the season. A series of heat events really tested the vines and the final heat event in mid-February was fortuitously followed by a rain event. This rain arrived at the perfect time, bringing welcome relief and slowing down what was looking to be a compacted harvest. Warm dry days and cool nights then persisted through harvest allowing the grapes to reach optimal ripeness and to progress through the winery in a very orderly fashion.

Winemaker's Comments

The Vicar is Chapel Hill's flagship wine and is an annual vineyard selection of Chapel Hill's most outstanding and expressive parcels of McLaren Vale Shiraz. This wine embodies our commitment to McLaren Vale, its regal variety and our belief in gentle and patient winemaking.

Vineyard Specifications

The contributing vineyards for The Vicar 2014 Shiraz were:

- Inkwell Vineyard Block 1
California Road, central McLaren Vale
- Inkwell Vineyard Block 2
California Road, central McLaren Vale
- Lacey Watilla Block
Colville Road, at the foot of the Willunga Hills

We would like to congratulate, and also dearly thank, these growers for their relentless dedication to quality.

www.chapelhillwine.com.au



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The Winemaking

The various vineyard parcels were harvested and fermented separately in small batch open fermenters. Gentle plunging was utilised for cap management and all of the ferments were left on skins for a minimum of 10 days.

Following gentle basket pressing, the free run and pressing fractions were combined. During the subsequent 20 month oak maturation period, the barrels were periodically racked and returned to ensure the integration of the tannins back into the structure of the wine. To preserve purity and character the wine is made with minimal additions and is allowed to clarify naturally without the use of fining or filtration.

Wine Notes

The Vicar Shiraz 2015 displays charismatic layers of aniseed, rosemary and cured meats, which are seamlessly interwoven into the poised savoury texture. The harmonious balance of the cascading layers of varietal flavour, palate weight, grainy tannin and acidity will ensure that the wine will develop further complexity over the next 15 to 20 years.

Reviews

96 pts Jeremy Oliver's Wine Awards – The Best Buys in 2018 – Great Wines to Cellar

95 pts Aust & NZ Wines of the Year 2017 Tyson Stelzer

94 pts James Halliday 2017 Wine Companion

92+ pts eRobertParker.com

"The medium to full-bodied palate has taut, restrained fruit at this youthful stage, solidly supported by firm, ripe tannins and a lively backbone, finishing with lingering earthy notes."

94 pts Huon Hooke

Wine Specifications

Variety:	100% Shiraz
Appellation:	100% McLaren Vale
Harvest date:	24 th to 28 th February 2014
Barrel ageing:	Matured for 21 months in 300L French oak hogheads
Oak age:	21% new oak
pH:	3.5
Acidity:	5.8 g/L
Alcohol:	14.5 % v/v
Residual sugar:	1.8g/L
Bottled:	20 th November 2015
Release date:	1 st October 2016
Winemaker's:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer

Suitable for vegetarians and vegans