



CHAPEL HILL
MCLAREN VALE



SANGIOVESE ROSÉ 2018

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 tasting room. The first vines were planted at Chapel Hill in 1972 and the first vintage was in 1975.

Under the guidance of 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

Heavy winter rains filled the soil profile and set the vines up well. Ideal growing conditions through spring encouraged a healthy canopy.

A comparatively cool and dry February and March allowed the vines to ripen at a steady pace, retaining natural acidity and developing bright fruit flavours at lower sugar levels.

The Wine

A dry and textured style which capitalises on Sangiovese's delicious "sweet" core of sour cherry fruit.

The Sangiovese Rosé is brimming with cranberry and pomegranate aromas. The palate explodes with the flavours of fresh juicy raspberries and sour cherries, culminating with a spicy tannin finish.

Wine Specifications

Variety:	100% Sangiovese
Appellation:	100% McLaren Vale
Harvest dates:	17 th to 21 st February 2018
Skin Contact:	4 hours for the extraction of additional flavour and mouthfeel.
Oak ageing:	19% natural fermentation in oak. 3 months 5 year old French oak hogsheads
pH:	3.39
Acidity:	5.8 g/L
Alcohol:	12.5 % v/v
Residual sugar:	2.6 g/L
Bottling date:	5 th July 2018
Release date:	September 2018
Closure:	Screw cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

Only the Free run and gentle pressing juice fractions were utilised for this wine. No fining agents were used.

Suitable for vegetarians and vegans

www.chapelhillwine.com.au