



Open fermented with gentle plunging  
Basket pressed  
Minimal additions  
Clarified naturally

# McLAREN VALE CABERNET SAUVIGNON 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.

"At Chapel Hill there exists a deep respect for our land and vines, this inspires our vision to handcraft wines with purity and balance. All of the grapes and wines are handled gently, in small batches to showcase the wonderful site and varietal characters of McLaren Vale."

Winemakers: Michael Fragos and Bryn Richards

## The Vintage

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

A comparatively cool and dry February and March allowed the vines to ripen at a steady pace, developing beautifully supple tannins at moderate sugar levels whilst retaining bright fruit flavours.

Viticulturist: Rachel Steer

## The Wine

Stylish and opulent. A 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
Appellation:	100% McLaren Vale
Harvest date:	9 <sup>th</sup> to 15 <sup>th</sup> March 2018
Oak ageing:	100% French Oak 100% Hogsheads (300L) 24% New oak 16 months
pH:	3.72
Acidity:	6.2 g/L
Alcohol:	14.5 % v/v
Bottling date:	June 2019
Release date:	July 2019
Closure:	Screw cap

*Clarified naturally without the use of fining or filtration*

*Suitable for vegetarians and vegans*

[www.chapelhillwine.com.au](http://www.chapelhillwine.com.au)