

CHAPELHILL

Hand harvested
Open fermented with gentle plunging
Basket pressed
Minimal additions
Clarified naturally

McLAREN VALE MOURVÈDRE 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

Wine Specifications

Variety: 100% Mourvèdre
Appellation: 100% McLaren Vale
Harvest date: 23rd March 2018
Oak ageing: 100% French Oak

100% Puncheons (500L)

17% New oak 14 months

pH: 3.68
Acidity: 5.5 g/L
Alcohol: 14.5 % v/v
Bottling date: May 2019
Release date: June 2019
Closure: Screw cap

Clarified naturally without the use of fining or filtration

Suitable for vegetarians and vegans

The Wine

Mourvèdre is such a charismatic variety, particularly when it is encouraged to explore it's full seductive potential.

It is a variety that is difficult to stereotype as it exhibits both brooding ambition and an introverted decadence. This wine displays dense and interwoven layers of spice, tar and marzipan and treads a fine line between muscular power and restrained finesse.

www.chapelhillwine.com.au