



# McLAREN VALE SHIRAZ 2016

## 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

The 2015/16 growing season had below average rainfall. Mean average temperatures were also consistently above average. A timely rainfall event in early February refreshed the vines and slowed sugar accumulation as they entered the final stages of ripening, resulting in vibrant varietal fruit flavours.

## The Wine

Showcasing McLaren Vale's brooding savoury side, which when enhanced with the regions plush dark fruits transports Shiraz to a deliciously ethereal level. The best of both worlds.

## Wine Specifications

Variety:	100% Shiraz
Appellation:	100% McLaren Vale
Harvest date:	17 <sup>th</sup> February to 27 <sup>th</sup> February 2016
Oak ageing:	100% French Oak 100% Hogsheads (300L) 20% New oak 21 months
pH:	3.77
Acidity:	6.2 g/L
Alcohol:	14.5 % v/v
Residual sugar:	1.6 g/L
Bottling date:	14 <sup>th</sup> February 2018
Release date:	1 <sup>st</sup> May 2018
Closure:	Screw cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

*To preserve the varietal and site characters, this wine was clarified naturally without the use of any fining agents or filtration.*

*Suitable for vegetarians and vegans*