



Minimal additions
Gentle winemaking

THE PARSON 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

The Parson Cabernet Sauvignon is our introduction to explore and enjoy this regal variety.

This wine displays expressive and alluring aromas of liquorice and mulberry. The wonderfully structured and eloquent palate is broodingly complexed by an array of persistent fine grain tannins.

Wine Specifications

Variety:	100% Cabernet Sauvignon
Appellation:	79% McLaren Vale 14% Currency Creek 7% Fleurieu Peninsula
Harvest date:	7 th to 29 th March 2018
Oak ageing:	100% French Oak 12 months
pH:	3.77
Acidity:	5.9 g/L
Alcohol:	14.5 % v/v
Bottling date:	April 2019
Release date:	June 2019
Closure:	Screw cap

Gently made without the use of fining agents

Suitable for vegetarians and vegans