



CHAPEL HILL  
MCLAREN VALE



## VEGAN FRIENDLY

The alignment of stylistic vision and wine making practices at Chapel Hill Winery mean the wines they make are perfect to recommend to Vegan and Vegetarian Customers.

### VITICULTURE

Chapel Hill Winery possess a deep respect for their land and vines and a vision to handcraft delicious wines with purity and balance. Minimal impact and sustainable grape growing results in balanced vineyards that confidently articulate the characteristics of the site and the variety. Soil and vine health are paramount to build resilience and character in the vines.

### WINEMAKING

This relationship with the vineyards instils faith and trust in the grapes. Gentle winemaking is always preferred with traditional open fermentation, plunging and basket press treatment on the red wines. Any additions are also minimised throughout the entire winemaking process. The winemaking is never rushed and the Red wines are allowed to clarify naturally over time without the use of fining and filtration.

### VEGAN FRIENDLY

The suitability of the Chapel Hill wines to recommend to your vegan and vegetarian customers all comes down to the winemakers not using fining agents in any of the wines. Gentle handling during and after fermentation and patient maturation removes the need to fine the wines. Fining a wine, stripping out unwanted tannins and phenolic characters, is generally done with an animal derived protein, typically milk, egg or fish of which some can remain. As a result of the viticulture and winemaking practices at Chapel Hill, the wines remain unfinned and are suitable to recommend for vegans and vegetarians.

### VEGAN FOOD AND WINE PAIRING

**Thai Mango Cabbage Wraps with Crispy Tofu and Peanut Sauce**  
Perfect with a spicy dry red like Grenache or Mourvedre.

**Butternut Pumpkin Linguine with Fried Sage**  
Pair with a classic dry white wine like Chardonnay or Verdelho.

**Crusty North Indian Masala Potatoes with Cashews**  
The rich flavours with perfectly compliment the spice of a hearty McLaren Vale shiraz.

