



THE PARSON GRENACHE SHIRAZ 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 winery tasting room. The first vines were planted at Chapel Hill in 1972 and the first vintage was in 1975.

Now under the guidance of winemakers 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

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.

The Wine

The Parson GSM provides a gateway to these quintessential McLaren Vale varieties with a focus on bright fruit flavours and a breezy texture.

Smooth, silky and fruit driven with persistent fine grained tannins.

Wine Specifications

Variety: 68% Grenache, 23% Shiraz, 9%

Mourvèdre

Appellation: 100% McLaren Vale

Harvest date: 12th February to 23rd March 2018 Oak ageing: 34% oak: 64% stainless steel

100% French oak (3-6 year old oak)

9 months

pH: 3.64 Acidity: 5.3 g/L Alcohol: 14.0 % v/v Residual sugar: 1.9q/L

Bottling date: 7th February 2019

Release date: April 2019 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

www.chapelhillwine.com.au