



CHAPEL HILL



Open fermented with gentle plunging
Basket pressed
Minimal additions
Clarified naturally

'The MV' SHIRAZ 2020

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

Soil profiles at Chapel Hill reached capacity early in winter and set the vines up well for a challenging season. Budburst was at the usual time and a warm, dry spring followed. The conditions kept disease pressure low and reduced vine vigour and yield.

Whilst summer started out very hot, the season cooled through January. February brought welcome rain to freshen up the vines. The cool weather continued into harvest allowing fruit to be picked at optimum ripeness and plenty of time for extra care in the winery.

Viticulturist: Rachel Steer

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.

Wine Specifications

Variety:	100% Shiraz
Appellation:	100% McLaren Vale
Harvest date:	3 rd March to 12 th March 2020
Oak ageing:	100% French oak 100% Hogsheads (300L) 24% new oak 76% one- to seven-year-old oak. 20 months
pH:	3.69
Acidity:	6.2 g/L
Alcohol:	14.5 % v/v
Bottling date:	December 2021
Release date:	March 2022
Closure:	Screw cap

Clarified naturally without the use of fining or filtration

Suitable for vegans

Reviews

92pts

Halliday Wine Companion, NW

"A rich wine that manages to impart tension while reaching into the cooler-climatic spectrum with the help of a deft, reductive winemaking touch. Cracked pepper, green olive, clove, lilac, salumi and blue-fruit allusions, the result. Good drinking. Tensile and long, with the warmth of vintage and region billowing outside of impressive structural seams"