



CHAPEL HILL



Minimal additions  
Gentle winemaking

# THE PARSON SHIRAZ 2019

## 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

The 2018/19 growing season was one of extremes. The vines had to endure some challenging conditions during budburst and flowering as well as warmer weather following veraison. Fortunately, February and March provided perfect ripening weather allowing the vines to comfortably cruise through to harvest. Whilst yields were slightly lower, the concentration and vibrant flavour in the resulting fruit was definitely a highlight.

Viticulturist: Rachel Steer

## The Wine

The Parson Shiraz is the perfect gateway to McLaren Vale Shiraz and it's evocative array of fruit flavours and textures. This wine displays generous aromas of mulberries, dusted with exotic Indian spices. The luscious palate is brimming with both aniseed and satsuma plum flavours that seamlessly integrate into the persistent mouth coating tannins.

## Wine Specifications

Variety:	Shiraz
Region:	McLaren Vale
Harvest date:	20 <sup>th</sup> February to 14 <sup>th</sup> March 2019
Oak ageing:	100% French Oak 12 months
pH:	3.62
Acidity:	5.9 g/L
Alcohol:	14.5 % v/v
Bottling date:	March 2020
Release date:	May 2020
Closure:	Screw cap

*Gently made without the use of fining agents  
Suitable for vegetarians and vegans*

## Reviews

Silver Medal - 2020 New World Wine Awards NZ  
Silver Medal – McLaren Vale Wine Show  
90 points – Campbell Mattinson – The Winefront  
Bronze – Great Australian Shiraz Challenge  
91 points (special value) – Halliday Wine Companion

Floral. Black cherry, boysenberry, iodine, tapenade, barbecue and a gentle riff of spice, all parlay effortlessly with a pulpy generosity and oak of sorts. Impeccably made.

*Halliday Wine Companion*

[www.chapelhillwine.com.au](http://www.chapelhillwine.com.au)