



CHAPEL HILL



Minimal additions  
Gentle winemaking

# The Parson Grenache Shiraz Mourvèdre 2022

## 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.”

**Winemakers:** Michael Fragos and Bryn Richards

## The Vintage

Steady rainfall throughout June and July filled the soil profile. August was drier than average and led into a warm start to September. Flowering began in early November but continued over an extended period due to the cooler than usual conditions followed by one of the driest December on record. Ideal ripening conditions prevailed throughout February and March – warm daytime and cool night-time temps, moderate relative humidity, minimal rain and no heat waves.

The warm dry conditions meant the grapes achieved physiological ripeness and were able to be harvested and taken into the winery at the optimal time. The resulting wines are vibrant, with bright fruit flavours and lovely natural acidity.

**Viticulturist:** Rachel Steer

## 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:       | 53% Grenache, 32% Shiraz, 15% Mourvèdre  |
| Appellation:   | 100% McLaren Vale  |
| Harvest date:  | 11th March to 13th April 2022  |
| Oak ageing:    | 15% oak: 85% stainless steel<br>100% French oak<br>Puncheons (500L)<br>3-6-year-old oak<br>8 months maturation |
| pH:            | 3.56   |
| Acidity:       | 6.1 g/L  |
| Alcohol:       | 14.2 % v/v   |
| Bottling date: | June 2023  |
| Closure:       | Screw cap  |

*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*

## Reviews

|               |  |
|---------------|--|
| <b>Silver</b> | New Zealand International Wine Show, 2023          |
| <b>Silver</b> | San Francisco International Wine Competition, 2023 |
| <b>92 pts</b> | Wine Pilot, Ray Jordan                             |
| <b>90 pts</b> | The Real Review, Huon Hooke                        |