



CHAPEL HILL



Open fermented with gentle plunging
Basket pressed
Minimal additions
Clarified naturally

THE MV SHIRAZ 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 of McLaren Vale.”

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

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:	25 th February to 29 th March 2022
Oak ageing:	100% French oak 100% Hogsheads (300L) 21% new oak 79% one- to seven-year-old oak. 17 months
pH:	3.65
Acidity:	6.25 g/L
Alcohol:	14.5 % v/v
Bottling date:	July 2023
Release date:	August 2023
Closure:	Screw cap

*Clarified naturally without the use of fining or filtration
Suitable for vegans*

Reviews

93 pts	Halliday Companion, James Halliday
92 pts	Wine Pilot, Jeni Port
92 pts	Australian Wine Review, Andrew Graham
91 pts	The Real Review, Huon Hooke
91 pts	James Suckling Wine Ratings, Ned Goodwin
93 pts	The Wine Front, Campbell Mattinson

“This is a very good release. It’s juicy with fruit and spread with tannin, the latter in an intricate way. It’s dripping with plums, soft to the touch, feels creamy in a subtle way and flows evenly out through the finish.”