

CHAPEL HILL



Minimal additions Clarified naturally

THE VINEDRESSER CABERNET SAUVIGNON 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

The words "I am a true vine" feature within the ornate design of our iconic stained glass window. This scripture follows with "my father is a vinedresser", which inspires this tribute to the wonderful grape growers of McLaren Vale.

A wonderful expression of Cabernet Sauvignon style, structure and depth of flavour. Blackcurrant and rosemary flavours are further complexed by poised and mouth filling fine grained tannins.

Wine Specifications

Variety:	100% Cabernet Sauvignon
Appellation:	100% McLaren Vale
Harvest date:	19th March to 5th April 2022
Oak ageing:	100% French oak
	16 months
pH:	3.75
Acidity:	5.8 g/L
Alcohol:	14.5 % v/v
Bottling date:	July 2023
Closure:	Screw cap

Clarified naturally without the use of fining or filtration

Suitable for vegetarians and vegans

Reviews

93 pts	Wine Pilot, Ray Jordan
91 pts	James Suckling, Ned Goodwin
Gold	San Francisco International Wine Competition, 2023
Bronze	James Halliday, Chardonnay and Cabernet challenge 2023