

CHAPEL HILL

Open fermented with gentle plunging

Basket pressed

Minimal additions

Clarified naturally

'The MV' CABERNET SAUVIGNON 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

Stylish and opulent. A regal Cabernet Sauvignon that delivers on all fronts. Varietal, balanced, dusty tannins and the sweet core of fruit that McLaren Vale generously provides.

Wine Specifications

Variety: 100% Cabernet Sauvignon
Appellation: 100% McLaren Vale
Harvest date: 8th to 14th March 2019
Oak ageing: 100% French Oak

100% Hogsheads (300L)

23% New oak

77% one- to six-year-old oak.

19 months

pH: 3.7 Acidity: 6.2 g/L Alcohol: 14.5 % v/v

Bottling date: November 3rd, 2020 Release date: December 2020

Closure: Screw cap

Clarified naturally without the use of fining or filtration

Suitable for vegans

Reviews

www.chapelhillwine.com.au