



CHAPEL HILL



THE PARSON CHARDONNAY 2021

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

After a very dry July, August produced high rainfall, topping up the soil profiles. Early Spring was characterised by warm temperatures and increased rainfall followed by the dry conditions in November. The mild and dry conditions continued in January with daily maximum temps the coolest since 2003.

Throughout February and March, the region experienced ideal grape ripening conditions. The day-time temperatures were moderate, night-time temperatures were cool and there was no significant rainfall. Overall, grape yields were higher than average and fruit achieved physiological ripeness at lower Baume/ sugar levels.

Viticulturist: Rachel Steer

The Wine

Our desire is to showcase Chardonnay's strengths of delicious mouthfeel and length with it's unique ability to effortlessly incorporate winemaking complexity and still maintain fruit purity. One of the truly great grape varieties.

Wine Specifications

Variety:	100% Chardonnay
Appellation:	100% McLaren Vale
Harvest date:	29 th January to 4 th March 2021
Oak ageing:	7% natural fermentation in oak 4 months 5-year-old French Oak Hogsheads
pH:	3.52
Acidity:	5.3 g/L
Alcohol:	12.5% v/v
Bottling date:	August 2021
Release date:	TBA
Closure:	Screw cap

Only the free run and gentle pressing juice fractions were utilised for this wine. No fining agents were used.

Suitable for vegetarians and vegans.