



2008 Chapel Hill McLaren Vale Shiraz

Winemakers Comments:

McLaren Vale is internationally acclaimed as one of the world's leading Shiraz producing regions. McLaren Vale Shiraz is typically graced with an opulently intense mouth coating palate which treads with a unique combination of power and grace.

After a good start to the season, with soaking rains from April 07 though to July 07, a much drier period followed through to budburst in September. This meant an earlier than usual start to the growing season. After a hot start to January 2008, the temperature steadied resulting in ideal dry ripening conditions right through February. Daytime temperatures ranged from the mid twenties to mid thirties and night times remained cool.

The grapes were sourced from vines aged between fifteen and thirty four years. The various vineyard parcels were harvested and fermented separately to ensure that each parcel articulated the unique character of each vineyard site. All ferments were left on skins for a minimum of 7 days. During the subsequent eighteen month oak maturation period each individual batch of barrels was racked and returned periodically, to seamlessly integrate the tannins into the wine and to ensure that minimal filtration and no fining was required prior to bottling.

The 2008 McLaren Vale Shiraz displays hedonistic blueberry, pimento and roasted almond flavours. The harmonious integration and balance of these fruit flavours with the gently textured oak, is further enhanced by the defiantly persistent and mouth filling savoury tannin structure.

Variety: 100% Shiraz

Appellation: 100% McLaren Vale

Harvest Date: February 2008

Barrel Ageing: Matured for 20 months in 300 L oak hogsheads, of which 88% was French and 12% American. Oak age was 31% new, 34% second use and 35% third use

pH: 3.62

Acidity: 7.0 g/L

Alcohol: 14.5 % v/v

Residual Sugar: 2.5 g/L

Bottled: 9th November 2009

Released: March 2010

Closure: Screw Cap

Winemaker: Michael Fragos and Bryn Richards

Viticulturist: Rachel Steer

