



2009 Chapel Hill McLaren Vale Mourvèdre

Winemakers Comments

Mourvèdre, also known around the world as Monastrell and Mataro, is a grape variety that is planted extensively in Spain, Rhone Valley and in Southern France. This thick skinned and late ripening variety thrives in warmer climates and seems to have found a natural and simpatico home in McLaren Vale's maritime climate.

Above average rainfall in August 2008 was followed by a dry spring which resulted in the early commencement of the growing season. An extended heat period in January was quickly augmented by cooler day and night time temperatures. This weather pattern allowed the vines to rejuvenate and facilitate the grapes to achieve optimum ripeness and varietal dexterity.

The hand harvested grapes were de stemmed and then crushed to a small open fermenter. The open fermenter was gently plunged to encourage the preferential extraction of the chunky savoury tannins and to avoid any undesirable astringent tannins. After a total of 12 days on skins the ferment was then basket pressed with the free run and the pressing fraction being combined together. The wine was then racked to two, three and four year old French oak barrels in order to encourage the uninhibited expression of the trademark varietal grainy and chunky tannins. To continue this philosophy the wine is unfinned, doesn't have any tannin additions and is bottled unfiltered.

Mourvèdre is an emphatic variety, which is allowed to explore its full seductive potential in McLaren Vale. It is a variety that is difficult to stereotype as it displays both brooding ambition and an introverted decadence. This wine displays dense and interwoven layers of all spice, tar and marzipan.

Blend: 100% Mourvèdre

Appellation: 100% McLaren Vale

Harvest Date: 3rd April 2009

Barrel Ageing: 100% French Oak for 16 months

Acidity: 6.7 g/L

pH: 3.5

Alcohol: 15.0% v/v

Residual Sugar: 2.1 g/L

Bottling Date: 30th July 2010

Release Date: August 2010

Closure: Screw Cap

Winemakers: Michael Fragos and Bryn Richards

Viticulturist: Rachel Steer

