



2009 Chapel Hill McLaren Vale Gorge Block Chardonnay

Winemakers Comments:

The grapes for Chapel Hill's McLaren Vale Chardonnay are sourced exclusively from our picturesque Gorge Block, which is located at the northern end of our Winery Vineyard. This elevated site benefits immensely from McLaren Vales cooler maritime climate where afternoon and evening sea breezes moderate the summer heat. This fruit subsequently exhibits lush tropical and citrus fruit layers accompanied by effervescent natural acidity as well as a texture and depth that is both delicious and enduring.

Above average rainfall in August 2008 was followed by a dry spring which resulted in the early commencement of the growing season. The January heat wave was followed by cooler day and night time temperatures which allowed the vines to recover and the grapes to achieve optimum ripeness.

The grapes are hand harvested, gently pressed and then only the delicate and aromatic run juice fraction is utilized. Barrel fermentation was carried out in a mix of new, 1 and 2 year old tight grained French oak. This ensures that the oak gently enhances and compliments the Chardonnay fruit characters. The barrels were stirred periodically for 10 months to integrate the fruit and oak flavours and also to promote a delicate nutty and creamy texture. The wine was bottled under screw cap to preserve the fresh fruit flavours and to also increase the ageing potential.

The 2009 Chapel Hill McLaren Vale Gorge Block Chardonnay displays lifted citrus and fig flavours complemented by subtle spicy and toasty oak. It is a wine of great finesse and poise which makes it a great companion of both delicately flavoured cuisines and of more textured dishes.

Blend: 100% Chardonnay

Appellation: 100% McLaren Vale

Harvest Date: 2nd February 2009

Acidity: 6.8 g/L

Alcohol: 13.0% v/v

Residual Sugar: 2.3 g/L

Bottling Date: 5th February 2010

Release Date: April 2010

Barrel Ageing: Barrel Fermented and matured on yeast lees in 29% new, 38% one year old and 33% two year old tight grained French oak.

Closure: Screw cap

Winemakers: Michael Fragos and Bryn Richards

Viticulturist: Rachel Steer

