



2008 Chapel Hill The Vicar Shiraz

Winemakers Comments

The Vicar is Chapel Hill's flagship wine and is selected annually from Chapel Hill's most outstanding parcels of McLaren Vale Shiraz. This wine embodies our commitment to the region, variety and to minimal intervention winemaking.

The contributing vineyards for The Vicar 2008 Shiraz were:

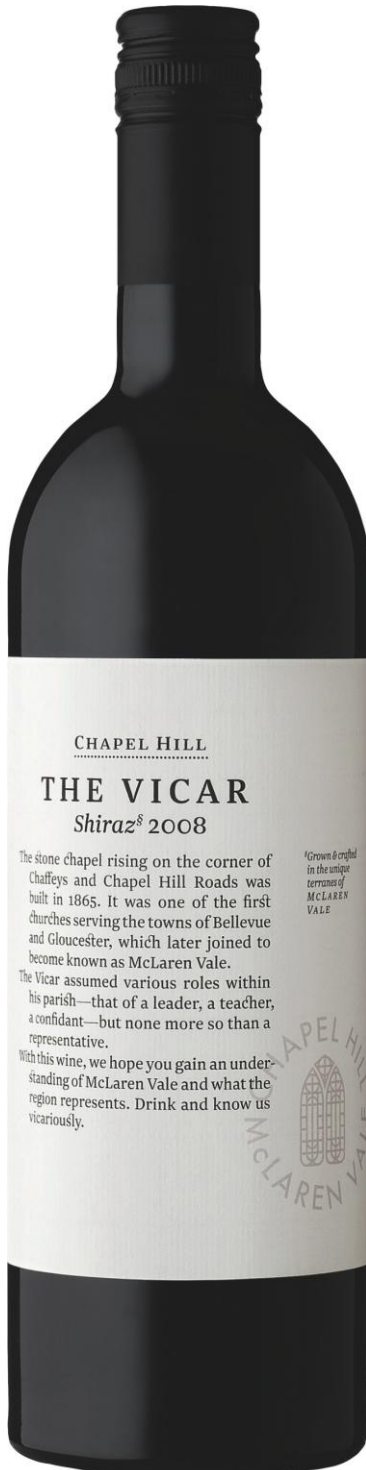
Inkwell Vineyard Block 1
Inkwell Vineyard Block 2
Piombo Vineyard Block P26
Piombo Vineyard Block P31

We would like to congratulate these growers for their relentless dedication to quality.

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 various vineyard parcels were harvested and fermented separately in open fermenters to ensure that each parcel articulated the unique character of each vineyard site. All ferments were left on skins for a minimum of 8 days. During the subsequent twenty 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 Vicar 2008 Shiraz displays layers of opulent mulberry, roasted fennel seeds and liquorice flavours, which are seamlessly interlinked by a sublime savoury texture. The synergistic balance of varietal flavour, palate weight, tannin and acidity will ensure that the wine will develop further complexity over the next 15 to 20 years.



Variety:	100% Shiraz
Appellation:	100% McLaren Vale
Harvest Date:	Early to mid February 2008
Barrel Ageing:	Matured for 20 months in 300 L oak hogsheads, of which 82% was French and 18% American. Oak age was 31% new, 29% second use and 40% third use
Acidity:	7.0 g/L
pH:	3.60
Alcohol:	14.5 % v/v
Residual Sugar:	2.3 g/L
Bottled:	11th December 2009
Release Date:	September 2010
Closure:	Screw Cap
Winemaker:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer

SYRAH DU MONDE

The Vicar 2008: GOLD (7 went to Australia out of 34 overall, France 7)

COMMONWEALTH BANK TROPHY - best McLaren Vale Shiraz > \$50

The Vicar 2008: GOLD (Class 10 McLaren Vale Wine Show)

JAMES HALLIDAY

95 Points