



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:	3.50
Alcohol:	15.0 % v/v
Residual Sugar:	2.1 g/L
Bottling Date:	30 th July 2010
Release Date:	August 2010
Closure:	Screw Cap
Winemaker:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer

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2009 McLaren Vale Mourvedre: White pepper, spice, dried fruits and plums were all here in this stylish wine with lovely weight and texture and a leafy tannin finish.

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2009 McLaren Vale Mourvedre: **93 pts** – Sourced from a single block of 20 year old vines near the Victory Hotel, just at the bottom of Sellicks Hill, this has a great deep, rich hue, with dark fruit aromas, gentle sweet spice and liquorice, and some dark chocolate – smoothly brooding and rich. Velveteen palate, great shape, with dark plum and cherry flavour, finishing silky and balanced.