



2009 Chapel Hill McLaren Vale Shiraz

Winemakers Comments

McLaren Vale is justifiably internationally recognized as one of the most acclaimed and revered Shiraz producing regions. McLaren Vale Shiraz is typically graced with an opulently intense mouth coating palate which treads with a unique combination of power, grace and seduction.

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 grapes were sourced from vines aged between sixteen and thirty five years. The various vineyard parcels were harvested and open fermented separately to ensure that each parcel articulates the unique character of each vineyard site. All ferments were left on skins for a minimum of 8 days and then gently basked pressed. During the subsequent twenty month oak maturation period each individual batch of barrels was raked and returned periodically to seamlessly integrate the tannins into the wine. To preserve purity and character, the wine is unfinned, doesn't have any tannin additions and is bottled unfiltered.

The 2009 McLaren Vale Shiraz displays hedonistic blueberry, pimento and liquorice 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:	20 th February to 27 th February 2009
Barrel ageing:	Matured for 20 months in 300 L oak hogsheads, of which 91% was French and 9% American. Oak age: 24% new, 11% one year old, 33% two year old, 17% three year old and 15% four year old
Acidity:	6.6 g/L
pH:	3.59
Alcohol:	14.5 % v/v
Residual sugar:	1.7 g/L
Bottling date:	9 th November 2010
Release date:	October 2011
Closure:	Screw Cap
Winemakers:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer
