



2010 Chapel Hill McLaren Vale Bush Vine Grenache

Winemakers Comments

McLaren Vale is fortunate to be blessed with a cache of old bush vine Grenache. These revered low yielding vines exude the colourful history of the region and result in wines that reflect their age, resilience, dignity and environment

The predominant parcel of grapes that features in this wine is sourced from vines that were planted back in 1926. The remaining grapes are from vines that were planted in 1952 and 1967. The resultant berries from these bush vines are extremely small and develop thick skins that are crammed full of complex flavours, deep colour and textured tannin.

The growing season commenced early due to warmer than average winter temperatures. Average rainfall also meant that many soils reached field capacity for the first time in three years. This provided the vines with sufficient moisture to support spring growth and to establish the required canopies. The weather during the vintage period was extremely favourable, with ripening occurring in an orderly and gradual manner.

Each vineyard parcel was hand harvested and then fermented separately in open fermenters for 10 to 12 days to facilitate a long slow gentle extraction. After basket pressing the free run and pressing fractions were combined together. The wine was coarsely racked and aged in 2 to 5 year old French oak hogsheads to encourage complexity, mouth feel and tannin integration whilst still preserving the varietal purity. To preserve purity and character, the wine is unfinned, doesn't have any tannin additions and is bottled unfiltered.

With its earthy textures, spicy undertones and perfumed flavours, this ethereal wine perfectly captures the spirit and history of McLaren Vale's grape growing and winemaking heritage.



Varieties:	100% Grenache
Appellation:	100% McLaren Vale
Harvest date:	4 th March to 12 th March 2010
Sugar at harvest:	14.5 ° - 14.8 ° Baume
Oak:	100% French Oak (Tight grained) for 16 months Oak breakdown: 11% two year old, 33% three year old, 38% four year old and 18% five year old.
Acidity:	5.6 g/l
Alcohol:	15.0 %
Residual sugar:	1.7 g/l
Bottling date:	10 th August 2011
Release date:	November 2011
Closure:	Screw Cap
Winemaker:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer
