



2010 Chapel Hill McLaren Vale Gorge Block Chardonnay

Winemakers Comments:

The grapes for this wine are sourced exclusively from our picturesque terraced Gorge Block, which is located at the northern end of our winery vineyard. This elevated block benefits immensely from McLaren Vales cooler maritime climate, where afternoon and evening sea breezes moderate the summer temperatures. The Gorge Block, which faces the dramatic Onkaparinga Gorge, is the ideal amphitheatre to grow Chardonnay with style and intrigue. This fruit subsequently exhibits exotic tropical and citrus fruit layers accompanied by stylish natural acidity as well as a texture and depth that are both delicious and endearing.

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.

The grapes are hand harvested, hand selected, gently pressed and then only the delicate and aromatic free run juice fraction is utilized for this wine. Barrel fermentation was carried out in a mix of new, 1, 2 and 3 year old tight grained French oak barrels. This ensures that the oak only gently enhances and compliments the natural and pure Chardonnay fruit characters.

The barrels were stirred periodically for 10 months to integrate the fruit and oak flavours and also to promote delicate nutty and creamy nuances. The wine was bottled under screw cap to preserve the full fruit flavour potential and to also increase the ageing potential.

The 2010 Gorge Block Chardonnay displays lifted citrus and fig flavours that are complemented by hints of subtle spicy oak. It is a wine of great finesse, direction and poise that showcases the many splendours of our beloved Chardonnay.



Blend:	100% Chardonnay
Vintage:	100% 2010
Appellation:	100% McLaren Vale
Harvest date:	3 rd February 2010
Acidity:	6.3 g/L
pH:	3.35
Alcohol:	13.0% v/v
Residual sugar:	1.81 g/L
Bottling date:	4th February 2011
Release date:	November 2011
Barrel ageing:	Barrel Fermented and matured on yeast lees in 22% new, 28% one year old, 29% two year old and 21% three year old tight grained French oak.
Closure:	Screw cap
Winemakers:	Michael Fragos and Bryn Richards
