



2010 Chapel Hill McLaren Vale

Cabernet Sauvignon

Winemaker's Comments

The 2010 Chapel Hill Cabernet Sauvignon perfectly articulates the regional expression and charm of McLaren Vale. The close proximity of McLaren Vale to the Gulf of St Vincent and the resultant cooling afternoon sea breezes ensure that the grapes do not ripen too hastily and this facilitates the development of optimum levels of flavour, colour and 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.

The window of opportunity for Cabernet Sauvignon grapes to develop their optimum varietal flavour is very fine. Regular vineyard visits and tasting of the grapes is imperative to ensure that the grapes are not allowed to achieve over ripeness as this would diminish the varietal characters and result in undesirable non-descript "jammy" characters. The individual parcels of grapes were harvested separately and fermented on skins for a minimum of eight days. The ferments were managed to ensure a greater level of extraction earlier in ferment, with the ferment being handled more gently towards the end of the time on skins to ensure that any astringent or harsh tannins were not extracted.

The subsequent wine exudes an evocative array of flavours. Brooding mulberry, aniseed and beetroot flavours all mingle harmoniously in the wine. The layered flavour profile is underpinned by the graceful and seamless integration with the trademark Cabernet Sauvignon "dusty" fine grained tannin structure.



Variety:	Cabernet Sauvignon
Appellation:	100% McLaren Vale
Harvest date:	4 th March to 16 th March 2010
Barrel ageing:	Matured for 19 months in 300L oak hogsheads, of which 96% was French and 4% American. Oak breakdown: 22% new, 4% one year old, 33% two year old, 21% three year old and 20% four year old.
Acidity:	6.0 g/L
pH:	3.68
Alcohol:	14.5 % v/v
Residual sugar:	1.6 g/L
Bottled:	16 th November 2011
Released:	December 2010
Closure:	Screw Cap
Winemaker's:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer
