2010 Chapel Hill McLaren Vale Verdelho

Winemakers Comments:

Verdelho is a beguiling variety that evokes a fantastic array of drinking possibilities due to its stunning versatility. Verdelho's luscious and vibrant characters render it perfectly compatible to a myriad of cuisines and occasions. The variety Verdelho originated in Portugal and is ideally compatible to the maritime climate of McLaren Vale and it was amongst the first white varieties to be imported (c. 1825) into Australia.

The fruit for this wine is sourced from our nearby Kangarilla Vineyard, which is located in the foothills at the base of the Mt Lofty Ranges. The subsequent gully winds and higher altitude ensure a far cooler meso-climate than what exists in the McLaren Vale floor.

The growing season commenced early due to warmer than average winter temperatures. Average rainfall 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 canopies. The weather during vintage period weather was extremely favourable, with ripening occurring in an orderly manner.

The Verdelho is phase harvested in order to showcase the three distinct flavor profiles of the variety. The first (evident at 12º Baume) are the grassy, pungent characters. The second (at 12.5º Baume) displays tropical fruit salad flavors and the third (at the full maturity of 12.8 º Baume) is that of a beautifully scented honey-suckle blossom.

As a consequence of the phased harvesting, the 2010 Verdelho displays an intriguing and feisty array of flavors which includes kaffir lime leaf, passion fruit and honeycomb all leading into an endearing textural finish.

Appellation: McLaren Vale

Harvest Date: 10th to 15th February 2010

Sugar at Harvest: 11.8º - 12.9º Baume

Barrel Ageing: nil

Acidity: 6.2 g/L

Alcohol: 12.5 % v/v

Residual Sugar: 2.1 g/L

Bottling Date: 29th October 2010

Release Date: March 2011

Closure: Screw cap

Winemakers: Michael Fragos and Bryn Richards

Viticulturist: Rachel Steer