



2008 Chapel Hill McLaren Vale Cabernet Sauvignon

Winemakers Comments:

The 2008 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 also facilitates the development of optimum levels of flavour, colour and tannin.

After a good start to the season, with soaking rains from April 07 though to July 07, a much drier period followed through to budburst in September. This meant an earlier than usual start to the growing season. After a hot start to January 2008, the temperature steadied resulting in ideal dry ripening conditions right through February. Daytime temperatures ranged from the mid twenties to mid thirties and night times remained cool.

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 stalky tannins were not extracted.

The subsequent wine exudes an evocative array of flavours. Brooding mulberry, dark cherry, liquorice and roasted chestnut flavours all mingle harmoniously in the wine. The flavour profile is underpinned by the subtle and seamless integration of the spicy oak and the sumptuous finely grained tannin structure.

Variety: Cabernet Sauvignon

Appellation: 100% McLaren Vale

Harvest Date: Late February 2008 to early March 2008

Barrel Ageing: Matured for 19 months in 300 L oak hogsheads, of which 91% was French and 9% American. Oak age was 32% new, 35% second use and 33% third use

Acidity: 6.9 g/L

pH: 3.52

Alcohol: 14.5 % v/v

Residual Sugar: 2.2 g/L

Bottled: 11th November 2009

Released: March 2010

Closure: Screw Cap

Winemaker: Michael Fragos and Bryn Richards

Viticulturist: Rachel Steer

