



CHAPEL HILL
McLAREN VALE



THE PARSON GRENACHE SHIRAZ MOURVÈDRE 2017

The Winery

Chapel Hill Winery was built on the site of the historic Seaview Chapel. The Chapel was built in 1865 and now serves as our winery tasting room. The first vines were planted at Chapel Hill in 1972 and the first vintage was in 1975.

Now under the guidance of winemakers Michael Fragos and Bryn Richards, Chapel Hill strives to hand craft wines with purity and balance. All of the grapes and wines are handled gently in small batches to ensure that the wonderful site and varietal characters are nurtured and respected.

The Vintage

Above average winter rainfall was followed by a cold, wet and windy spring. A dry, and relatively warm, February to mid-April allowed for even ripening and optimal development of flavour. The resultant wines are vibrant and fresh with great natural acidity

The Wine

The Parson GSM provides a gateway to these wonderful varieties with a focus on bright fruit flavours and texture.

A breezy and confident expression of these quintessential McLaren Vale varietals. Smooth, silky and fruit driven with persistent fine grained tannins.

Wine Specifications

Variety:	70% Grenache, 22% Shiraz, 8% Mourvèdre
Appellation:	100% McLaren Vale
Harvest date:	2 nd March to 19 th April 2017
Oak ageing:	100% French oak (3-6 year old oak) 8 months
pH:	3.74
Acidity:	5.3 g/L
Alcohol:	14.0 % v/v
Residual sugar:	1.9g/L
Bottling date:	6 th February 2018
Release date:	15 th February 2018
Closure:	Screw cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer
Winemaking notes:	Open fermentation, gentle plunging, basket pressed, minimal additions and natural clarification (without the use of fining or filtration)

Suitable for vegetarians and vegans

www.chapelhillwine.com.au