



2012 Chapel Hill Abacus Shiraz

Winemakers Comments

Winemaking is a fusion of tradition, discipline and intricacy. Each individual move influences the developing blend and the final outcome. The structure, function and culture represented by the Abacus is an appropriate metaphor for the wonder and technique of winemaking.

Chapel Hill was established in 1973 and from its position looking out over McLaren Vale, with its sweeping vistas of vineyards, rugged coastline and the azure seas of the Gulf St Vincent. The estate has always pursued the finest regional expression releasing balanced and seamlessly integrated wines that display both power and grace. Abacus Shiraz is a more traditional take on McLaren Vale Shiraz focussing on the region's opulence and stature.

After a winter in which we recorded average rainfall, the 2011/2012 season commenced early and this trend tracked right through to an early harvest. Despite no extended heat waves, the consistent warm/ mild weather pattern in late summer and early autumn was ideal for maturation and facilitated even flavour and tannin ripening. A couple of heavy rainfall events caused a brief interruption in harvesting, however our trademark gully winds soon dried out the canopies and harvesting soon resumed. Lower than average yields were harvested, however the resultant quality was outstanding with all wines displaying varietal personality and poise.

The contributing blocks were strategically selected to ensure that McLaren Vale's full sumptuous fruit potential is showcased. The grapes were punctually harvested to avoid any undesirable overripe fruit flavours. The grapes and ferments were handled gently to minimise any harsh tannin extraction. The ferments were basket pressed and the free run and pressing fractions were combined. Only elegant tight grained French oak was used during the maturation process

The 2012 Chapel Hill Abacus Shiraz displays ethereal aromas of mulberry and pimentoy. The opulent palate has layers of liquorice and blueberry flavours that are beautifully interwoven into the texturally assured tannin structure.

Variety:	100% Shiraz
Appellation:	100% McLaren Vale
Harvest date:	21 st February to 28 th February 2012
Sugar at harvest:	14.0° -14.1° Baume
Oak ageing:	100% French Oak
pH:	3.6
Acidity:	6.3 g/L
Alcohol:	14.5 % v/v
Residual sugar:	1.8 g/L
Closure:	Screw Cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

This wine is suitable for Vegans and Vegetarians as there have not been any fining agents added.