



CHAPEL HILL
MCLAREN VALE



THE VICAR SHIRAZ 2015

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.

Under the guidance of winemakers Michael Fragos and Bryn Richards, Chapel Hill strives to handcraft 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

Below average winter rainfall resulted in an early commencement to the growing season. A warmer than average summer, with no extended periods of extreme heat, resulted in a condensed vintage. Vibrant fruit flavours and acidity were still prevalent and the resultant wines were both varietal, complex and textural.

Winemaker's Comments

The Vicar is Chapel Hill's flagship wine and is an annual vineyard selection of Chapel Hill's most outstanding and expressive parcels of McLaren Vale Shiraz. This wine embodies our commitment to McLaren Vale, its regal variety and our belief in gentle and patient winemaking.

Vineyard Specifications

The contributing vineyards for The Vicar 2015 Shiraz were:

- Inkwell Vineyard Block 1 – California Road, central McLaren Vale
- Inkwell Vineyard Block 2 – California Road, central McLaren Vale
- Lacey Watilla Block – Colville Road, at the foot of the Willunga Hills
- Lacey Old Block – Seaview Road, Northern McLaren Vale

We would like to congratulate, and also dearly thank, these growers for their relentless dedication to quality.

www.chapelhillwine.com.au



CHAPEL HILL
MCLAREN VALE



THE VICAR SHIRAZ 2015

The Winemaking

The various vineyard parcels were harvested and fermented separately in small batch open fermenters. Gentle plunging was utilised for cap management and all of the ferments were left on skins for a minimum of 11 days.

Following gentle basket pressing, the free run and pressing fractions were combined. During the subsequent 22 month oak maturation period, the barrels were periodically racked and returned to ensure the integration of the tannins back into the structure of the wine. To preserve purity and character the wine is made with minimal additions and is allowed to clarify naturally without the use of fining or filtration.

Wine Notes

The Vicar Shiraz 2015 displays charismatic layers of aniseed, rosemary and cured meats, which are seamlessly interwoven into the poised savoury texture. The harmonious balance of the cascading layers of varietal flavour, palate weight, grainy tannin and acidity will ensure that the wine will develop further complexity over the next 15 to 20 years.

Wine Specifications

Variety: 100% Shiraz
Appellation: 100% McLaren Vale
Harvest date: 13th to 20th February 2015
Barrel ageing: Matured for 22 months in 300L French oak hogsheads
Oak age: 22% new oak
pH: 3.66
Acidity: 6.3 g/L
Alcohol: 14.5 % v/v
Residual sugar: 1.9g/L
Bottled: 1st January 2017
Release date: 1st June 2017
Winemaker's: Michael Fragos and Bryn Richards
Viticulturist: Rachel Steer

Suitable for vegetarians and vegans

Reviews

*