



2012 Chapel Hill McLaren Vale

Bush Vine Grenache

Winemakers Comments

McLaren Vale is fortunate to be blessed with a cache of old bush vine Grenache. These revered low yielding vines exude the colourful and proud history of McLaren Vale and result in wines that reflect the dignity of their age, resilience and environment.

The predominant parcel of grapes that features in this wine is sourced from vines that were planted back in 1926. The remaining grapes are from vines that were planted in 1952 and 1958. The resultant berries from these bush vines are extremely small and develop thick skins that are crammed full of complex flavours, deep colour and gently textured tannin.

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.

Winemaking is incredibly gentle to ensure that the old vine personality is both respected and showcased. Each vineyard parcel was hand harvested and then fermented separately in open fermenters for 11 to 13 days to facilitate a long slow gentle extraction. After basket pressing the free run and pressing fractions were combined together. The wine was coarsely racked and aged in 1 to 5 year old French oak hogsheads to encourage complexity, mouth feel and tannin integration whilst still preserving the varietal purity. To preserve purity and character, the wine is unfinned, doesn't have any tannin additions and is bottled unfiltered.

With its earthy textures, spicy undertones and perfumed flavours, this ethereal wine perfectly captures the spirit and history of McLaren Vale's grape growing and winemaking heritage.



Varieties:	100% Grenache
Appellation:	100% McLaren Vale
Harvest date:	24 th February to 6 th March 2012
Sugar at harvest:	14.1 ° - 14.3 ° Baume
Oak:	100% French Oak (Tight grained) for 18 months Hogsheads (300 litre) and Puncheons (500 litre) Oak breakdown: 5% one year old, 8% two year old, 38% three year old, 29% four year old and 20% five year old.
Acidity:	5.8 g/l
Alcohol:	14.5 %
Residual sugar:	1.7 g/l
Bottling date:	13 th September 2013
Release date:	May 2014
Closure:	Screw Cap
Winemaker:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer
