



2012 Chapel Hill The Chosen Gorge Block Chardonnay

Winemaker's Comments

At our winery vineyard we are fortunate to be the custodians of one of the most unique and inspiring vineyard sites in McLaren Vale. The picturesque undulating hills and ancient geological formations are enhanced by our elevation, as the site perfectly capitalises on the cleansing coastal influence.

Each individual block on this vineyard is distinctive and charismatic due to its expressive geology and unique meso-climate. For this reason we have decided to showcase the uniqueness of our winery vineyard in The Chosen range of single block wines.

Viticulture

Biodynamic preparations 500, 508 and horn silica are applied from September to May. Herbicides are not applied in this block, hand hoeing and brush cutting is utilised for weed control. No fertilisers are applied, instead composted winery marc Volunteer grasses have been encouraged in both the mid row and under vine area to smother out broad leaf weeds such as wire and marshmallow weed (as well as to foster beneficial insects). These grasses are left to die off naturally over summer and they then provide a valuable layer of insulation for the soil over the warm summer months.

Vines Planted:	1993
Clone:	110V1 (own roots)
Area:	1.7 hectares
Elevation:	168 meters
Latitude:	35°10'30" S
Aspect:	Gentle north facing, contour planted, slope
Geology:	30cm of slaty red/ brown clay over white siltstone, underlain by the ancient rocks of McLaren Vales
Row Orientation:	East West
Vine/Row spacing:	3 meters * 2 meters
Canopy:	Single cordon, fixed wire, vertical shoot positioning





Vintage 2012

After a winter in which we recorded average rainfall, the 2011/12 season kicked off 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

In order to ensure that the resultant wine expresses the soul and nature of the block a minimal winemaking intervention philosophy was utilised.

The grapes are hand harvested, hand selected, gently pressed and then only the delicate and aromatic free run juice fraction is utilized for this wine. Barrel fermentation was carried out in a mix of new, 1, 2 and 3 year old tight grained French oak barrels. This ensures that the oak only gently enhances and compliments the natural and pure Chardonnay fruit characters.

The barrels were minimally stirred over the 11 months to subtly integrate the fruit flavours and the complexing characters and also to promote delicate nutty and creamy nuances. The wine was bottled under screw cap to preserve the full fruit flavour potential and to also increase the ageing potential.

There are no fining agents added to this wine.

The wine was aged in bottle for 7 months prior to release.



Variety:	100% Chardonnay (Gorge Block)
Appellation:	100% McLaren Vale
Vintage:	100% 2012
Harvest Date:	1 st February 2012
Barrel Ageing:	Matured for 11 months in 100% French oak hogsheads, of which the oak was 11% new, 32% one year old, 37% two year old and 20% three year old
pH:	3.28
Acidity:	6.4 g/L
Alcohol:	13.0 % v/v
Residual Sugar:	1.8 g/L
Bottled:	1 st February 2013
Released:	2 nd September 2013
Closure:	Screw Cap
Winemaker's:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer

Suitable for Vegetarians and Vegans