



2012 Chapel Hill The Chosen House Block Shiraz

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 wines. This wine has also been selected to feature in the 2012 McLaren Vale Scarce Earth Single Block Shiraz program.

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 (grape skins and stalks) is utilised in some sections as under vine mulch.

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:	1977
Clone:	Heritage (own roots)
Area:	0.8 hectares
Elevation:	164 meters
Latitude:	-35.169599°
Longitude:	+138.553863°
Aspect:	Well drained, north facing slope
Geological Formation:	Umberatana Group, Tapley Hill Formation 550 million years old
Geology:	20 cm of brown sandy loam littered with quartz fragments. This sits over a shallow layer of red brown earth and is then followed by a layer of sandstone which has been deposited directly onto the ancient rocks of McLaren Vale.
Row orientation:	East West
Vine/ Row spacing:	3.3 meters * 2 meters
Canopy:	Single cordon, fixed wire, sprawl canopy



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Vintage 2012

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

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 were gently crushed and then fermented in an open fermenter and hand plunged to facilitate subtle tannin extraction. After 9 days on skins the fermenter was basket pressed and the free run and pressing fractions were combined.

The wine was then aged for 20 months in 100% tight grained French oak. The proportion of new oak was kept low to encourage the continued expression of the characters that are unique to the vineyard site. There were no additions of any fining agents or tannins and the wine was not filtered prior to bottling. The wine was aged in bottle for 6 months prior to release.

Variety:	100% Shiraz (House Block)
Appellation:	100% McLaren Vale
Vintage:	100% 2012
Harvest date:	17 th February 2012
Harvesting:	Hand
Barrel ageing:	Matured for 20 months in 100% French oak hogsheads, of which the oak was 16% new, 21% two year old, 41% three year old and 22% four year old.
pH:	3.65
Acidity:	6.2 g/L
Alcohol:	14.1 % v/v
Residual sugar:	1.5 g/L
Bottled:	14 th November 2013
Quantity:	1,422 bottles
Released:	1 st May 2014
Closure:	Screw Cap
Winemaker's:	Michael Fragos and Bryn Richards
Viticulturist:	Rachel Steer