



2012 Chapel Hill The Chosen Road 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 beneficial 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. This wine has also been selected to feature in the 2012 McLaren Vale Scarce 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 a 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.

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| Vines Planted: | 1993 |
| Clone: | 1654 (own roots) |
| Area: | 1.82 hectares |
| Elevation: | 165 meters |
| Latitude: | -35.168432° |
| Longitude: | +138.555719° |
| Aspect: | Gentle north east facing slope |
| Geological Formation: | Pleistocene, Pirramimma Sandstone 2.6 million years old |
| Geology: | 40cm of pebbly light brown sandy loam overlying orange to yellow clay of varying depth. The clay layer is interspersed by large slabs of ironstone and underlain by sandstone. |
| Row Orientation: | North South |
| Vine/Row spacing: | 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.



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| Variety: | 100% Shiraz (Road 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 18% new, 20% two year old, 36% three year old and 26% four year old. |
| pH: | 3.64 |
| Acidity: | 6.4 g/L |
| Alcohol: | 14.3 % v/v |
| Residual Sugar: | 1.6 g/L |
| Bottled: | 14 th November 2013 |
| Quantity: | 2,640 bottles |
| Released: | 1 st May 2014 |
| Closure: | Screw Cap |
| Winemaker's: | Michael Fragos and Bryn Richards |
| Viticulturist: | Rachel Steer |