



## 2012 Chapel Hill McLaren Vale Sangiovese

### Winemaker's Comments

Sangiovese is the quintessential Italian red grape variety. The variety reveals a distinctive and unique personality that exudes inherent savouriness and rustic earthiness. The Sangiovese grapes are sourced from our Kangarilla Vineyard, which is located in the foothills of the Mt Lofty Ranges on the eastern border of McLaren Vale. This meso-climate is ideal for encouraging Sangiovese to reveal all of its varietal charm.

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.

The grapes were fermented in small open fermenters and gently hand plunged to encourage the preferential extraction of the subtle savoury tannins and to avoid any astringent tannins. After a total of 10 days on skins the ferment was basket pressed, and then racked to two, three and four year old French oak barrels for sixteen months in order to encourage the expression of the grainy varietal tannins. The wine was then bottled without fining or filtration.

Dense and broody aromas of violets, bay leaf and charcuterie are complemented by a juicy palate of dark cherries, tapenade and sage balanced with chalky tannins and a lingering savoury finish. The higher natural acidity and firm tannin of Sangiovese allows it to pair well with many Mediterranean style food choices, particularly tomato based dishes.



---

<b>Blend:</b>	100% Sangiovese
<b>Appellation:</b>	100% McLaren Vale
<b>Harvest date:</b>	17 <sup>th</sup> March 2012
<b>Barrel ageing:</b>	100% French Oak for 16 months
<b>Acidity:</b>	5.6 g/L
<b>pH:</b>	3.53
<b>Alcohol:</b>	14.7% v/v
<b>Residual sugar:</b>	1.9 g/L
<b>Bottling date:</b>	24 <sup>th</sup> July 2013
<b>Release date:</b>	August 2013
<b>Closure:</b>	Screw Cap
<b>Winemakers:</b>	Bryn Richards & Michael Fragos
<b>Viticulturist:</b>	Rachel Steer

---