



2012 Chapel Hill The Parson's Nose Cabernet Sauvignon

Winemaker's Comments

This is the first release of Chapel Hill The Parson's Nose Cabernet Sauvignon. The philosophy for this wine is to showcase the regional expression and charm of McLaren Vale Cabernet Sauvignon, whilst preserving the varietal purity. The close proximity of McLaren Vale to the Gulf St Vincent and the ensuing cool afternoon sea breezes ensures that the grapes do not ripen too rapidly and this facilitates the development of optimum levels of flavour, colour and 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.

To achieve the desired style and to harness the regal varietal flavours of Cabernet Sauvignon, the grapes were strategically harvested to avoid any green tannins or overripe jammy fruit flavours. The subsequent open ferments were then gently plunged daily and allowed to remain on skins for up to 9 days to ensure the optimum extraction of flavour and tannin. Following basket pressing the free run and pressing fractions are combined. To promote and nurture varietal expression and complexity only well seasoned tight grained French oak was used during the maturation process. During this maturation period the wine was regularly racked to encourage the integration and mellowing of the boisterous youthful tannins.

The 2012 Parsons Nose Cabernet Sauvignon displays expressive and alluring aromas of liquorice and mulberry. The wonderfully structured palate is both eloquently pure and broodingly complex. The palate is further supported by an array of intricately fine tannins which are both mouth-wateringly savoury and defiantly persistent.



Variety:	100% Cabernet Sauvignon
Appellation:	100% McLaren Vale
Harvest date:	3 rd March to 5 th March 2012
Sugar at harvest:	13.8° -14.0° Baume
Oak ageing:	100% French Oak 12 months
pH:	3.56
Acidity:	6.4 g/L
Alcohol:	14.5 % v/v
Residual sugar:	1.9 g/L
Bottling date:	5 th July 2013
Release Date:	4 th September 2013
Closure:	Screw Cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer

Suitable for Vegetarians and Vegans