



2012 Chapel Hill The Parson's Nose Shiraz

Winemakers Comments

McLaren Vale is deservedly recognized as one of the world's leading Shiraz producing regions. This can be attributed to the vitality and generosity of the region and these virtues are ultimately expressed in its wines. The Parson's Nose Shiraz is dedicated to showcasing the delicious array of primary varietal characteristics that are achieved with variability. The aim is to then nestle these unique flavours within an opulent mouthfeel and a charismatic firm tannin structure. Oak only plays a supporting role and is utilised delicately so to not override the presentation of the primary varietal characteristics.

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, the grapes were strategically harvested to avoid any overripe, broad or jammy fruit flavours. The subsequent red ferments were then handled gently and allowed to remain on skins for up to 8 days to ensure optimum extraction of flavour and tannin. Following gentle 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 Shiraz displays decadent aromas of blueberries, dusted with Indian spices. The luscious palate is brimming with Aniseed and Satsuma plum flavours that seamlessly integrate with the gently textured oak and the firm persistent tannins.



Variety:	100% Shiraz
Appellation:	100% McLaren Vale
Harvest date:	10 th February to 28 th February 2012
Sugar at harvest:	13.7 ^o -14.1 ^o Baume
Oak ageing:	100% French Oak
pH:	3.6
Acidity:	6.1 g/L
Alcohol:	14.5 % v/v
Residual sugar:	1.8 g/L
Bottling date:	22 nd August 2013
Closure:	Screw Cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer
