



2014 Chapel Hill Verdelho

Winemaker's Comments

Verdelho is a beguiling variety, which as a result of its stunning versatility evokes a fantastic array of drinking possibilities. Verdelho's fragrant and vibrant characters render it perfectly compatible to a myriad of cuisines and occasions. Verdelho originated in Portugal and was amongst the first white varieties to be imported (c.1825) into Australia and has since proven to be ideally compatible to the maritime climate of McLaren Vale

The grapes for this wine are sourced from our nearby Kangarilla Vineyard, which is located in the foothills at the base of the Mt Lofty Ranges. The subsequent gully winds and higher elevation ensure a far cooler meso-climate than what exists in the McLaren Vale floor.

With average winter rainfall and the soil profile fully wetted, the vines had a healthy start to the season. A series of heatwaves really tested the vines and the final heat event in mid-February was fortuitously followed by a rain event. This rain arrived at the perfect time, bringing welcome relief and slowing down what was looking to be a compacted harvest. Warm dry days and cool nights then persisted through harvest allowing the grapes to reach optimal ripeness and to progress through the winery in a very orderly fashion.

The Verdelho is phase harvested in order to showcase the three distinct flavor profiles of the variety that are apparent during the ripening process. The first (evident at 11.4° Baume) are the grassy, pungent characters accompanied by lively natural acidity. The second (at 11.8° Baume) displays tropical fruit flavours and the third (at the full maturity of 12.5 ° Baume) is that of a beautifully scented honey-suckle blossom.

Gentle handling and cool fermentation temperatures ensure that the distinctive fruit characters associated with the different stages of ripening are preserved and expressed in the final wine.

The 2014 Verdelho displays an intriguing and feisty array of flavours including citrus blossom, Thai basil, Meyer lemon and honeycomb wrapped up in a delicious pithy texture. A beautiful tingy, citrus acid line keeps the wine in focus.



Appellation:	McLaren Vale
Harvest date:	17 th February to 21 st February 2014
Sugar at harvest:	11.7° - 12.8° Baume
Barrel ageing:	nil
Acidity:	6.2 g/L
pH:	3.16
Alcohol:	12.8 % v/v
Residual sugar:	2.6 g/L
Bottling date:	18 th July 2014
Release date:	August 2014
Closure:	Screw cap
Winemakers:	Michael Fragos & Bryn Richards
Viticulturist:	Rachel Steer
