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wines worth sharing

## Chapel Hill 'Gorge Block' Cabernet Sauvignon 2016

<b>Grape Varietal:</b>	100% Cabernet Sauvignon
<b>Growing Region:</b>	McLaren Vale, Australia
<b>Winemakers:</b>	Michael Fragos & Bryn Richards

I have had the pleasure to visit Chapel Hill Winery on a couple of occasions, plus even stay at their stunning retreat situated on the property. What now serves as the cellar-door-tasting-room and which is also part of the winery. It was built on the site of the historic Seaview Chapel, which was originally constructed in 1865. With the current vineyards being planted in 1972 and the first vintage release was in 1975.

Under the guidance of the dynamic duo of Michael & Bryn - they have taken the mask off their wines to showcase every detailed feature and expression. As they make a positive difference in the world of wine. The fruit for this wine is 100% from the 'Gorge Block' single vineyard parcel planted in 1993, situated right next to the winery in McLaren Vale.

The growing season brought it challenges which Rachel Steer (*viticulturist*) and her team had under control, resulting in vibrant physiologically ripe fruit. Once the hand-harvested fruit arrived into the winery Michael & Bryn had an experienced eye. Knowing which parcels to give more guidance too as the fruit went through gentle and traditional fermentation stages in open top fermenters which were hand plunged regularly. Then the fruit was basket pressed into 100% tight grained French oak hogsheads where it aged and developed for 20 months. With a balanced use of new and aged barrels - the wine was then racked off and rested with no fining before bottling.

As you pour this wine into your generous glass, you are greeted by a dark rich red core of colour. On the nose you are warmly enticed by concentrated aromas of dark berries, dried herbs and mint chocolate notes. The palate is an absolute treat for the senses. Wonderfully structured with multiple well-defined layers which are deftly dove-tailed. The generous fruit flavours which are dark and concentrated are well balanced by a complex framework of confident tannins and integrated vanilla oak. The flavour profile showcases black currants, cassis, dried herbs, liquorice all nicely wrapped in a youthful taught bundle, which will definitely reward with cellaring. You can see why this wine is part of 'The Chosen' series - a Cabernet Sauvignon with real typicity. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Chapel Hill 'Gorge Block' Cabernet Sauvignon has 14.5% Alc./vol. Decant for 45-50 minutes, and serve in a generous glass at 17-18°C.

### Cellaring Potential:

With good decanting, drinking this season; and will age gracefully for 12-15 years.

### Food Pairing Suggestions:

Perfect wine pairing with prime red meat dishes served with a wine-jus, rich pasta dishes, earthy vegetarian cuisine and aged, hard cheeses - *enjoy.*

***A well-structured Cabernet Sauvignon with a confident detailed character.***

