



GRAPE-TO-GLASS

wines worth sharing

Chapel Hill 'McLaren Vale' Shiraz 2020

Grape Varietal:	100% Shiraz
Growing Region:	McLaren Vale - South Australia
Winemakers:	Michael Fragos & Bryn Richards



The Chapel Hill winery is built on the hilltop site of the historic Seaview Chapel. The original Chapel was built in 1865 and is now their charming tasting room. The estates first vines were planted in 1972, with the first vintage in 1975. The winery and character filled wines are under the guidance of winemakers Michael Fragos and Bryn Richards. Where they produce handcrafted wines with varietal purity, a sense of place, elegance and character.

The fruit for this Shiraz was sourced from vines all grown on their own roots and aged from 14 - 38 years. As the various vineyard parcels came into the winery, they were separately open fermented to ensure that each parcel retained the unique character of each site. All the ferments remained on skins for a minimum of 8 days and then were gently basket-pressed, where the free run and pressing fractions were combined.

The wine was matured in a mixture of aged fine-grained French oak (Hogshead 300L) barrels for around 20 months, and individual batches of barrels were racked and returned periodically to seamlessly integrate the tannins into the wines structure. The wine was clarified naturally and bottled unfiltered, so will develop a fine sediment.

You will be greeted by a rich red colour with a purple shining hue. On the inviting nose you have mixed wild berries, brambles, fresh spices and a dried herb undertone. These dynamic characters develop into a breadth of rich flavours that engage across the palate showcasing dark berries, cassis, star anise, subtle tobacco, earthy notes and a defined seam of cacao, along with those integrated silky tannins and refined oak wrapping everything up seamlessly for a rewarding dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Chapel Hill 'McLaren Vale' Shiraz has 14.5% Alc./vol. Classic dry style. Mild decanting of around 25-30 minutes and serve in a generously shaped wine glass at 17°- 18°C.

Cellaring Potential:

With mild decanting drinking now, plus will age well for another 7 - 8 years.

Food Pairing Suggestions:

Perfect wine pairing with slowed cooked lamb shank, mild game dishes served with a wine jus, nicely seasoned pasta and pizza's, earthy vegetarian cuisine and aged hard cheeses - *enjoy.*



A stylish McLaren Vale Shiraz with a charming character.