



CHAPEL HILL

McLaren Vale Cabernet Sauvignon 2013



Category:	WINE		
Style:	RED WINE		
Variety:	CABERNET		
Region:	MCLAREN VALE		
Vintage:	2013		
Volume:	750ml		
Vineyard:	The 2013 Chapel Hill Cabernet Sauvignon perfectly articulates the regional expression and charm of McLaren Vale Cabernet Sauvignon. 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		
Vinification:	The individual parcels of grapes were harvested separately and fermented on skins for 9 days. The ferments were managed to encourage a greater level of extraction earlier in ferment, with the ferment being handled more gently towards the end of the time on skins to ensure that any astringent or harsh tannins were not extracted. Barrel ageing: Matured for 21 months in 300L French oak hogsheads. Oak breakdown: 23% new, 2% 1yr, 28% 2yr, 6% 3yr and 41% 4yr		
Palate:	The resultant wine exudes an evocative array of flavours. Brooding mulberry, aniseed and beetroot flavours all mingle harmoniously in the wine. The layered flavour profile is underpinned by the poised and seamless integration with the trademark Cabernet Sauvignon dusty fine grained tannin structure.		
Food Match:	MEAT/GAME		
Technical Analysis:			
pH:	3.6	Residual Sugar:	1.8g/l
Packaging:	1 x 750ml	Titrateable Acidity:	6.2g/l