

# CHAPEL HILL

## 'The Vicar' Shiraz \*Chch Only 2016



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	SHIRAZ		
<b>Region:</b>	MCLAREN VALE		
<b>Vintage:</b>	2016		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	The various vineyard parcels were harvested and fermented separately in small batch open fermenters.		
<b>Vinification:</b>	Gentle plunging was utilised for cap management and all of the ferments were left on skins for a minimum of 11 days. Following gentle basket pressing, the free run and pressing fractions were combined. During the subsequent 22 month oak maturation period, the barrels were periodically raked and returned to ensure the integration of the tannins back into the structure of the wine. To preserve purity and character the wine is made with minimal additions and is allowed to clarify naturally without		
<b>Bouquet:</b>	The Vicar Shiraz 2016 displays charismatic layers of aniseed, rosemary and cured meats, which are seamlessly interwoven into the poised savoury texture		
<b>Palate:</b>	The harmonious balance of the cascading layers of varietal flavour, palate weight, grainy tannin and acidity will ensure that the wine will develop further complexity over the next 15 to 20 years.		
<b>Technical Analysis:</b>			
Alcohol:	13.00%	Packaging:	6 x 750ml