

CHAPEL HILL

McLaren Vale Sangiovese 2013



Category: WINE

Style: RED WINE

Variety: SANGIOVESE

Region: MCLAREN VALE

Vintage: 2013

Volume: 750ml

Vinification: The grapes were fermented in small open fermenters and gently hand plunged to encourage the preferential extraction of the subtle savoury tannins and to avoid any astringent tannins. After a total of 10 days on skins the ferment was basket pressed., and then racked to two, three and four year old French oak barrels for sixteen months in order to encourage the expression of the grainy varietal tannins. The wine was then bottled without fining or filtration.

Bouquet: A medium bodied McLaren Vale red with broody aromas of violets, bay leaf and charcuterie

Palate: Dark cherries, tapenade and sage balanced with chalky tannins and a lingering savoury finish

Technical Analysis:

Alcohol: 14.70% pH: 3.53

Packaging: 6 x 750ml Titratable Acidity: 5.6