

CHAPEL HILL

The Vicar Shiraz 2015



Category:	WINE
Style:	RED WINE
Variety:	SHIRAZ
Region:	MCLAREN VALE
Vintage:	2015
Volume:	750ml
Vineyard:	The various vineyard parcels were harvested and fermented separately in small batch open fermenters. Gentle plunging was utilised for cap management and all of the ferments were left on skins for a minimum of 11 days.
Vinification:	Below average winter rainfall resulted in an early commencement to the growing season. A warmer than average summer, with no extended periods of extreme heat, resulted in a condensed vintage. Vibrant fruit flavours and acidity were still prevalent and the resultant wines were both varietal, complex and textural.
Appearance:	To preserve purity and character the wine is made with minimal additions and is allowed to clarify naturally without the use of fining or filtration
Bouquet:	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
Palate:	The Vicar Shiraz 2015 displays charismatic layers of aniseed, rosemary and cured meats, which are seamlessly interwoven into the poised savoury texture. 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.
Cellaring:	Now - 17 Years
Technical Analysis:	
Alcohol:	14.50%
Packaging:	1 x 750ml
Hancocks Product:	22190