

## McLaren Vale Grenache Tempranillo, Chalk Hill

McLaren Vale, Australia



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|----------------------|------------------|
| <b>Product code</b>  | CK09ZZRC         |
| <b>Grapes</b>        | Grenache         |
| <b>Country</b>       | AUSTRALIA        |
| <b>ABV%</b>          | 14               |
| <b>Case Size</b>     | 12               |
| <b>Closure Style</b> | Screw Cap        |
| <b>Producer</b>      | Chalk Hill Wines |
| <b>Vintage</b>       | 2015             |



Vegetarian

**CHALK HILL**  
McLAREN VALE

### Producer

Owned by the Harvey family since 1964, this 89 hectare property, lying 40 kilometres south of Adelaide, is spread across six different sites within McLaren Vale. The soils vary across the plots with alluvial loam, red-brown loam, clay and sandstone all sitting over a limestone base, enabling the family to plant specific varieties adapted to those specific sites. The vineyards are farmed organically and some of the vines date back over 100 years. Winemaker Renae Hirsch favours a minimal intervention approach in the cellar, attempting to showcase varietal, regional and vineyard characteristics whilst promoting elegance, balance and finesse. She adopts a pragmatic approach to each wine with some being de-stemmed and others retaining some whole clusters whilst ageing ranges from tank for certain wines and older barrel maturation for others. James Halliday rates this winery 5\*

### Viticulture

The grapes in Chalk Hill wines are primarily sourced from six family-owned vineyards in the McLaren Vale district, 40 kilometres south of Adelaide in South Australia. McLaren Vale's Mediterranean type climate of cool, wet winters and warm, dry summers provides perfect growing conditions for premium grapes. Made from Grenache 53%, Tempranillo 42%, Graciano 6% the grapes are grown on a range of soils from deep alluvial loam to tertiary sandstone as well as some clay/limestone. Harvesting is done by hand.