

McLaren Vale Barbera, Chalk Hill

McLaren Vale, Australia



Product code	CK11ZZRC
Grapes	Barbera
Country	AUSTRALIA
ABV%	14
Case Size	12
Closure Style	Screw Cap
Producer	Chalk Hill Wines
Vintage	2016



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. The Barbera fruit comes from the Chalk Hill vineyard and was planted in 1998. This part of the vineyard is on the side of hill where the soil is composed of a shallow ironstone sand. The viticulture is organic in this apt of the estate.