

Kangarilla Road Tasting Notes



2010 Kangarilla Road 'Q' Shiraz

Above average rainfall in winter and spring of 2009 set vines up well with healthy canopies and allowed the soil to store water, to be accessed later by the vines in the warmer part of the season. February and March were mild, calm with cool nights. The cool nights helped keep vines healthy with heavy dews occurring in the morning. Crops were balanced and the wines emerging from the red varieties particularly are of a high standard. Vintage 2010 in McLaren Vale is the strongest since 2006 and we are excited by the quality of grapes and the resultant wines post fermentation.

The fruit for this wine was sourced from a single vineyard in the Maslin's Beach area of McLaren Vale grown on the rare geological Blanche Point Formation.

The wine was fermented in a traditional open fermenter using gentle cap management techniques. The pressed wine was matured for 24 months in 85% new French and 15% new American hogsheads. This wine has not been fined and is unfiltered.

Total Acidity g/1L	6.50
Alcohol %	15.0
pH	3.55
Bottling Date	June 2013
Winemaker	Kevin O'Brien

Aromas of dark chocolate, sweet beetroot with cardamom, star anise, ground spice and white pepper. There are hints of bouquet garni together with plum and blackberry fruits.

Multilayered flavours include blood plums, sweet liquorice, integrated with a firm structural backbone of oak and fruit tannin.

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