

# Kangarilla Road Tasting Notes



## 2010 Kangarilla Road Black St. Peters McLaren Vale Zinfandel

*Above average rainfall in winter and autumn 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 will be the strongest since 2006 and we are excited by the quality of grapes and the resultant wines post fermentation.*

*The Zinfandel was fermented in traditional open oak fermenters, using gentle cap management techniques. The wine was cold soaked prior to fermentation to help build structure and mid palate. The wine was fermented to dryness after which it macerated on skins for a further 2 weeks. The pressed wine was aged in a 1 year old French Hogsheads for 18 months.*

**Total Acidity g/L** 6.75

**Alcohol %** 14.8

**pH** 3.45

**Bottling Date** August 2010

**Winemaker** Kevin O'Brien

*The 2010 McLaren Vale Zinfandel was sourced from our Estate vineyard in the heart of the McLaren Flat district.*

*This vineyard is located at the northern part of the foothills or Range and ripens later than many of the other sub-regions resulting in an abundance of soft velvety tannins.*

*Black St. Peters is a curious name thought to be given to Zinfandel during the mid 1800's where it was sold out of a nursery on Long Island. It's origins at the time much remained a mystery.*

*Elegant perfumed dark cherries and spices with suggestions of fruitcake on the nose.*

*Sweet red cherries and plum dominate the palate finishing with a lingering fruit/tannin complex.*