

Kangarilla Road Tasting Notes



2013 Kangarilla Road Duetto

Winter rains during 2012 set up our subsoils perfectly with some of the highest levels of moisture seen in recent years. Summer arrived a little late and the vine canopies were in perfect shape for the little burst of heat we received during January. The 2013 McLaren Vale vintage yielded awesome quality, with weather conditions during February and March perfect cool nights and warm days ideal for ripening.

Duetto is an uncommon blend of Vermentino 66% and Fiano 34%. These varieties are quite new to Australia and originate from Sardinia and the Campagna region of Italy. Vermentino brings freshness and acidity to the wine whilst Fiano contributes breadth and texture. In order to accentuate the textural capacity of these varieties we fermented 20% on skins in tradition clay amphora's. This component remained on skins for 5 weeks before it was pressed. Despite it's time on skins the Vermentino remained amazingly fresh yet beautifully textural. The Fiano which is a tougher skinned quite phenolic variety looked so good it probably could have spent longer on skins, next year perhaps. Both varieties were fermented separately and underwent wild ferments.

Total Acidity g/L	6.5
Alcohol %	12.5
pH	3.19
Residual Sugar g/L	0.0
Bottling Date	July 2013

Winemaker Kevin O'Brien

An intriguing aroma of cassis, carra carra orange and honey together with steely hints of minerality. The palate is textural, with rounded cranberry and grapefruit flavours with a nod of Campari on the finish together with the vibrant minerality seen on the nose.

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