

Kangarilla Road Tasting Notes



2013 Kangarilla Road Montepulciano

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.

Montepulciano is a new variety to Australia and originates from the Abruzzi region of central Italy. It's behaviour viticulturally here in McLaren Vale is excellent and appears to thrive in our Mediterranean style climate.

This wine was fermented using traditional plunging techniques in open fermenters followed by an extended maceration on skins. The wine was aged in a combination of older French and American oak puncheons and hogsheads for 12 months.

Total Acidity g/L	6.2
Alcohol %	14.5
pH	3.53

Winemaker Kevin O'Brien

A very vibrantly perfumed and dense wine. So many different intoxicating aromas including Blackcurrant Soothers, aromatic wild mushrooms and dark chocolate coated orange peel.

On the palate blackcurrants swirl through lineal tannins and there are subtle glimpses of intensely rich mushroom ragu with hints of thyme and traces of pine.

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