

Kangarilla Road Tasting Notes



2013 Kangarilla Road Primitivo

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.

Primitivo is found growing on the heel of the boot of Italy in a region called Puglia. Originally a native of Croatia, Primitivo eventually travelled west to the USA where it mysteriously became known as Zinfandel. We have used the Primitivo synonym with this wine to reflect its exuberant Mediterranean style.

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	6.6
Alcohol %	14.5
pH	3.35
Bottling Date	May 2015
Winemaker	Kevin O'Brien

Spicy dried fruits jump from the glass and the palate delivers even more. Lots of sweet eastern spices including star anise and cardamon wrap around brambles, cranberries and glimpses of orange peel. The wine is medium bodied, well balanced and has persistent fine tannins.

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