

Kangarilla Road Tasting Notes



2013 The Veil

Savagnin Blanc

This wine is inspired by an ancient and distinctive style made from the Savagnin Blanc grape variety traditionally grown in the Jura region of France where the wines is most famously known as vin jaune. Here the wine is made by a similar process to that of Sherry, developing its unique aromas and flavours in barrel and under a strain of yeast known as flor. These wines can be quite pungent, the result of between 3 and 5 years under the flor yeast.

Here the flor yeast which sits on the surface of the wine grows as a thin film or 'voile' – **veil** in English.

In order to capture the delicate aromas and flavours of the Savagnin Blanc variety we have aged this wine in one year old French barriques for 8 months under flor.

When to consume

Served chilled these wines are perfect aperitifs and a wonderful accompaniment to fresh oysters or sashimi.

Tasting

At first, on the nose, is an overall nutty aroma reminiscent of macadamias. With further investigation there is mixed peel and citrus liqueur, freshly cut green grass, tangy apricots and hints of shortbread.

On the palate citrus dances across the tongue. There are lovely complex flavours including cumquat marmalade, lemon polenta cake and glimpses of apricot kernels.

This wine is **not filtered** and may appear a little cloudy.



Alcohol %	14.0
Bottling Date	March 2015
Winemaker	Kevin O'Brien

Kangarilla Road Vineyard and Winery
PO Box 532 McLaren Vale South Australia 5171, Australia
Ph: +61 8 8383 0533 Fax: +61 8 8383 0044
Email: contactus@kangarillaroad.com.au