

# Kangarilla Road Tasting Notes



## 2013 Kangarilla Road Zinfandel

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.

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.

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.

<b>Total Acidity g/L</b>	6.6
<b>Alcohol %</b>	16
<b>pH</b>	3.41
<b>Bottling Date</b>	August 2014
<b>Winemaker</b>	Kevin O'Brien

The 2013 Zinfandel smells of sweet exotic spices, potpourri and bright red berry fruits.

On the palate there is a kaleidoscope of red and black berry fruit flavours mixed with the exotic spices. Among the delicious flavoured layers are hints of fruit mince pies, red berry conserve and sweet iced tea. Fine tannins carry the sweet berry fruit to a slightly savoury finish.

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](mailto:contactus@kangarillaroad.com.au)