

Kangarilla Road Tasting Notes



2015 Kangarilla Road Adelaide Hills Chardonnay

Winter in 2014 was wetter than usual but from August to early January it was very dry with above average temperatures. It was this dry ripening period that has the Adelaide Hills region celebrating one of their best vintages in 10 years.

The grapes were sourced from two Adelaide Hills vineyards, Forreston around 60% and in the northern zone and Kuinto around 40% and located in the southern zone of the hills. Our Chardonnay is a fresh modern Australian style, citrus driven and complemented by the light use of oak with 50% of the wine fermented in new French oak Barriques. This wine was matured for around 100 days in oak with daily barrel stirring. The oak component is unobtrusive yet critical to the overall aroma and flavour texture.

Total Acidity g/L 6.4

Alcohol % 13.5

pH 3.22

Bottling Date June 2015

Winemaker Kevin O'Brien

Citrus driven, especially lime, with a touch of steely minerality and white peach skin intermingle on the nose with insinuations of buttery shortbread.

A lovely textural palate enhances the pineapple and white nectarine flavours finishing with lingering citrus notes.

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