

Kangarilla Road Tasting Notes



2015 Kangarilla Road Shiraz

In 2015 there was a mini heatwave early January followed by mild days and relatively cool nights. February and March were very dry, vines with supplementing irrigation held up very well thanks to minimal bursts of heat through this period. The highlight for reds was Shiraz with grapes showing an abundance of spicy fruits with colour, richness balanced tannins and vibrant fruit length.

This wine is a sub-regional blend of several McLaren Vale vineyards. It was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. Oak maturation was 16 months in 25% new French and American hogsheads, the balance aged in 1 to 4 year old barrels.

Total Acidity g/L	6.4
Alcohol %	14.5
pH	3.44
Bottling Date	October 2016
Winemaker	Kevin O'Brien

Aromas of dark berries and black cherries dominate the bright red berry fruit. The floral prettiness of Spring bulbs and insinuations of white pepper belie a brooding palate to come.

The darkness continues on the palate like a velvet cloak trimmed with rich chocolate. The cloak brushes past oranges, black cherries and hints of vanilla. Fine tannins carry the flavours to a lingering finish.

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