

# Kangarilla Road Tasting Notes



## 2016 Kangarilla Road Adelaide Hills Chardonnay

A warm dry spring resulted in yet another early start to vine growth. Good set conditions, combined with excellent flower development, resulted in average to above average crop potential across the region. Vintage 2016 will be remembered for grape and wine quality as well as a feeling of relief as the hot and dry conditions experienced earlier in the season did not persist.

Harvest began early with higher than average crops but with good sugar-acid balance and well developed flavour.

The grapes were sourced from a single vineyard in northern Adelaide Hills at Kuinto. 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.

<b>Total Acidity g/L</b>	6.1
<b>Alcohol %</b>	13.0
<b>pH</b>	3.15
<b>Bottling Date</b>	October 2016
<b>Winemaker</b>	Kevin O'Brien

Lemon sherbet shines with a whisper of pineapple and an enticing flinty/struck match suggestion.

A creamy textural mouthfeel is the perfect foil for the flavours of citron tart and nuances of subtle white stone fruit.

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