

Kangarilla Road Tasting Notes



2016 Kangarilla Road Cabernet Sauvignon

Winter in 2015 was dry and although its rain volume was near normal the Spring of 2015 was very dry. The 2016 Vintage started a few days earlier than ever before in late January. February was very mild, there were only a few days over 30 degrees and nights were cold. Parts of March were ideal combining warm days with cool nights, so concentration grew and the colours were strong.

The wine was fermented in open fermenters with floating cap and using gentle cap management techniques. The pressed wine was aged in a combination of new French and American oak complemented with an even mix of 1, 2, 3 and 4 year old oak.

Total Acidity g/L	7.14
Alcohol %	14.5
pH	3.44
Bottling Date	January 2018
Winemaker	Kevin O'Brien

At first the delightful fragrance of rich dark blackcurrant jelly entice you then the more subtle notes of dried herbs and citrus oil appear. Hints of the exotic aroma of a deeply fragrant tagine add intrigue.

There is a mouth filling almost creamy texture that carries sweet dark berry fruit with hints of marmalade. Cassis appears enrobed in a gossamer of 80% cocoa with glimpses of old slightly dusty cedary cigar boxes, The flavours linger combining with classic fine chalky tannins.

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