

# Kangarilla Road Tasting Notes



## 2016 Kangarilla Road Terzetto (Primitivo, Sangiovese, Nebbiolo)

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.

This wine was fermented using traditional plunging techniques in open fermenters followed by an extended maceration on skins. The wine was aged in a combination of French and American oak puncheons and hogsheads for 12 months.

<b>Total Acidity g/L</b>	6.5
<b>Alcohol %</b>	14.5
<b>pH</b>	3.45
<b>Bottling Date</b>	November 2017
<b>Winemaker</b>	Kevin O'Brien

Terzetto is the Italian word for trio. Here a blend of three grape varieties Primitivo, Sangiovese and Nebbiolo combine to produce engaging aromatics of Eastern spices including cinnamon, cardamom and a hint of fresh vanilla which appear instantly in the glass. Followed quickly by the enticing flavours of red berry fruits, fresh sweet hay and forest floor together with subtle rose overtones.

The wine itself is smooth, with a taste of gently poached red fruits and sweet spice. Dark prunes and a touch of anise linger mixed with fine slightly chalky tannins.

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