

# Kangarilla Road Tasting Notes



## Kangarilla Road Geology Series 2017 Alluvial Fans Shiraz

There were healthy winter rains and plenty of spring rains that set the vines up very well. There was a later than usual start to harvest with long, slow ripening periods resulting in grapes with great depth of flavour. The intermittent summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights. Overall it was a great vintage with minimal disease pressure and above average crop levels.

The vineyard Kangarilla Road has chosen is in the geologically significant Alluvial Fans Formation which is located on the eastern boundary of McLaren Vale between Kangarilla and McLaren Flat. The soil here is deep and filled with alluvial material washed down from the hills immediately to the east over millions of years. The altitude of the vineyard contributes to the elegance of the wine displaying lifted floral aromatics with spice and plums.

<b>Total Acidity g/L</b>	6.48
<b>Alcohol %</b>	14.5
<b>pH</b>	3.43
<b>Bottling Date</b>	September 2018
<b>Winemaker</b>	Kevin O'Brien

Aromatically there are bright red berry fruit, especially raspberries and the sweet fragrance of dark red roses and an enticing mix of dried herbs.

On the palate bright red berry fruit lead into darker more nuanced berries which finish with persistent dark toasted Eastern spices.

Kangarilla Road Vineyard and Winery  
PO Box 532 McLaren Vale South Australia 5171, Australia  
Ph: +61 8 8383 0533 Fax: +61 8 8383 0044  
Email: [contactus@kangarillaroad.com.au](mailto:contactus@kangarillaroad.com.au)