

# Kangarilla Road Tasting Notes



## 2018 Kangarilla Road Adelaide Hills Chardonnay

The wine quality was set up by having a good wet season in 2017 which meant healthy vines. These very good winter rains set up conditions for initial canopy growth and the dry spring kept the vigour in check and early season disease at bay. Our summer and early autumn were unusually dry, in fact here was as little as 10mm of rain from 1st of January through to picking in the middle of March. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. Early indications suggest the wines are very good from this vintage across the board.

The fruit was sourced from a single Adelaide Hills vineyard at Kupto just a few kilometres to the east of McLaren Vale. Our Chardonnay is a fresh modern Australian style, citrus driven and complemented by the subtle use of oak. 50% of the wine was fermented in new French oak Hogsheads and was matured for around 100 days with daily barrel stirring. The oak component is unobtrusive yet critical to the overall aroma and texture.

|                          |               |
|--------------------------|---------------|
| <b>Total Acidity g/L</b> | 6.19          |
| <b>Alcohol %</b>         | 13.0          |
| <b>pH</b>                | 3.29          |
| <b>Bottling Date</b>     | July 2018     |
| <b>Winemaker</b>         | Kevin O'Brien |

Pears and pear Danish assail the nose nearly overriding the subtle incantations of citrus blossoms and delicate bath salts.

On the palate endless layers of sun warmed pears and enchanting whispers of cinnamon and cardamom with a creamy mouthfeel and a fresh slightly citrus finish.

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