

Kangarilla Road Tasting Notes



2004 Kangarilla Road Shiraz

2004 vintage was a longer season than usual with cool conditions during ripening – we had the coolest January in 12 years. The winter of 2003 produced excellent rains locally giving even budburst and healthy vine canopies from veraison to harvest. As a result aromas and flavours were full and generous – 2004 a great vintage!

The wine was fermented in traditional open fermenters with heading board systems and in static open fermenters using gentle cap management techniques. The pressed wine was aged in a combination of 25% new French and American oak complemented with an even mix of 1, 2, 3 and 4 year old oak.

Total Acidity g/1L	7.15
Alcohol %	14.5
pH	3.58
Residual Sugar g/L	0
Bottling Date	02/2006
Winemaker	Kevin O'Brien

The major percentage of this wine is from our McLaren Flat vineyards. These vineyards located at the northern part of the foothills ripen later than other sub-regions resulting in “cooler climate” spicy aromatic dark berry driven wines with intense mid to back palate presence and an abundance of soft velvety tannins. These wines tend to develop best in French oak, however second and third use American oak also provide great depth.

The second component is sourced from both the Blewitt Springs and Seaview areas where soils range from mostly deep sands to red earth on limestone. The resultant wines display spicy bold dark plum characters very important as a nuance to the 2004 wine.

The final component is from a vineyard in the Sellicks sub-region which is very close to the sea. Shiraz ripens early here also with very low yields; the wines have herbaceous characters with firm Cabernet like tannins.

Aromas of spicy mulberry conserve followed by a smooth mix of black and red berry fruits on the mid and back palate. They all combine beautifully with the abundance of soft tannins.

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: kangarillaroad@bigpond.com