

Kangarilla Road Tasting Notes



2005 Kangarilla Road Black St. Peters McLaren Vale Zinfandel

The 2005 vintage followed good soaking rains during the prior 2004 winter. The gentle Spring yielded excellent bud burst and early shoot growth with the resultant full canopies creating optimum ripening conditions. The summer of 2005 gave us mild daytime temperatures and typical cool nights. The resultant wines show intense fruit and excellent balancing acidity. As far as odd vintage years go 2005 will be remembered as one of the truly great ones!

The Zinfandel was fermented in traditional open fermenters with a heading down board system and employing gentle cap management techniques. The wine was fermented to dryness after which it macerated on skins for a further 8 weeks. The pressed wine was aged in a 1 year old French Barriques for 18 months.

Total Acidity g/L	6.95
Alcohol %	15.5
pH	3.45
Bottling Date	November 2006
Winemaker	Kevin O'Brien

The 2005 McLaren Vale Zinfandel was sourced from our Estate vineyard in the heart of the McLaren Flat district.

This vineyard is located at the northern part of the foothills or Range and ripens later than many of the other sub-regions resulting in "cooler climate" aromatic dark fruit driven wines with intense mid to back palate presence and an abundance of soft velvety tannins.

Black St. Peters is a curious name thought to be given to Zinfandel during the mid 1800's where it was sold out of a nursery on Long Island. It's origins at the time much remained a mystery.

Opulent aromas of dark berries/cherries and dried fruit combined with hints of spicy fruit cake and anise. The palate is full of rich dark savoury fruit leaving trails of dark chocolate, cherries and a sweet tannin finish.

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