

Kangarilla Road Tasting Notes



2005 Kangarilla Road Shiraz Viognier

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 Shiraz (92%) and Viognier (8%) grapes were co-fermented in an open fermenter with heading down cap management and four cap treatments per day. The wine was gently pressed at dryness and aged for 14 months in new French oak Barriques.

Total Acidity g/L 7.00

Alcohol % 14.5

pH 3.55

Residual Sugar g/L 0

Bottling Date August 2006

Winemaker Kevin O'Brien

The Shiraz component of our 2005 Shiraz Viognier was sourced from the "sub-region" of Sellicks which is located very close to the Gulf St. Vincent at the south-western end of McLaren Vale, and coincidentally the same vineyard used in our 2003 Shiraz Viognier. Here Shiraz ripens quite early due to the harsh windy conditions and shallow soils. Shiraz from this vineyard shows spicy aromatics, dark berry driven wines with intense mid to back palate presence and an abundance of soft velvety tannins. The Viognier is from our McLaren Flat vineyard and produces lively lifted aromatics of light citrus conserve with great mid palate texture.

Aromas of spicy mulberry conserve with complex glacéd citrus notes of orange followed by a driving mix of savoury black and red berry fruits. The palate is full and textured with a wonderful explosion of spicy dark fruits, dried citrus zest, integrated oak all combining beautifully with an abundance of soft sweet 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