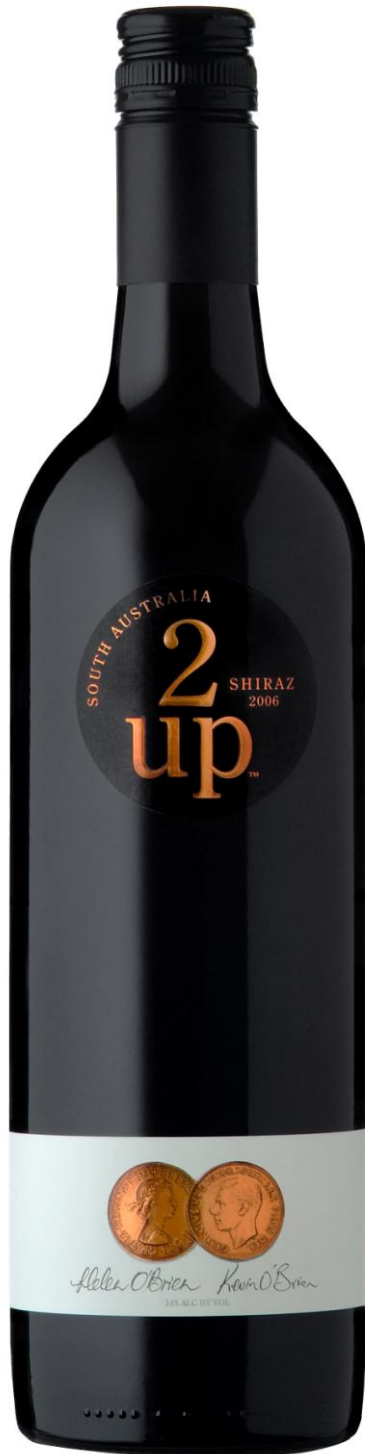


Kangarilla Road Tasting Notes

2007 2 UP SHIRAZ



The 2007 vintage was one of the most difficult for many years with the vines and subsequent yields suffering severely from Australia's worst drought in recent history. Whilst vine health and canopies wilted under the extreme conditions these wines from smaller crops show great intensity of aroma and flavour.

Fermentation was carried out in submerged cap and static open fermenters. The wine is pressed at dryness and maturation in French and American oak for 12 months.

Total Acidity	6.9 g/L
Alcohol %	14.0
pH	3.55
Bottling Date	June 2008
Winemaker	Kevin O'Brien

The vineyards of the Southern Fleurieu and Currency Creek contribute colour together with a signature blackberry and spice. The Langhorne Creek vineyards give us depth and texture together with the complex spice, dark plums and cherry always associated with this region. Together the three regions provide depth, complexity and mid palate power.

Colour Vibrant Crimson with purple hue

Bouquet Rich dark berry fruits with hints of plum and dark cherry and integrated oak.

Tasting Notes Lifted berries with spicy stewed plums and dark cherries. Long lingering finish reflecting dark berry fruits and fine tannins.

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