

Kangarilla Road Tasting Notes

2007 Kangarilla Road 'Q' Shiraz



Despite 2007 being a drought year in McLaren vale the summer of that year was quite mild and still managed the typical cool nights so characteristic of McLaren Vale. The conditions were perfect for producing elegance and finesse perhaps not normally associated with a drought situation.

The fruit for this wine was sourced from a biodynamic vineyard in the Seaview sub- region of McLaren vale, which due to the drought conditions, had low yields and produced very concentrated berries.

The Wine was fermented in a traditional open fermenter with a heading board system using gentle cap management techniques. The pressed wine was matured for 24 months in New French oak barriques. It was not fined and is unfiltered.

Total Acidity g/1L	6.9
Alcohol %	15
pH	3.5
Residual Sugar g/L	1.00
Bottling Date	Jan 2010
Winemaker	Kevin O'Brien

Nose: Spicy blackberries, mulberries and black cherries abound. There are subtle hints of dark chocolate and forest floor.

Palate: Elegant velvety layers of pure dark berry fruits combine with a hint of spice and silken tannins. Occasional glimpses of sophisticated earthiness. A persistent harmonious finish of dark berries entwined with dark chocolate

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