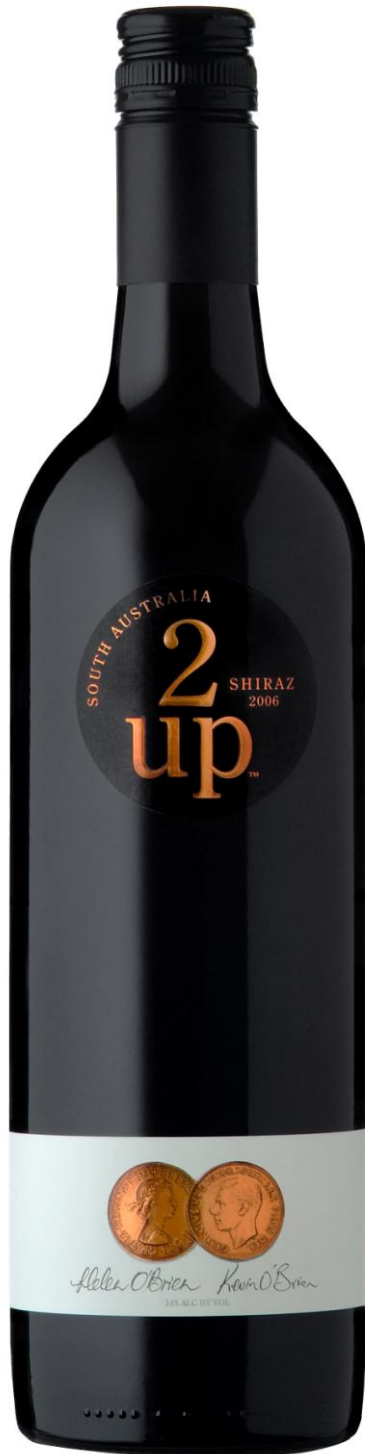


Kangarilla Road Tasting Notes

2008 2 UP SHIRAZ



The 2008 vintage was another challenging one with the continuance of Australia's worst drought in recent history. However, most vineyards benefited from cooler climatic conditions early in the season and a good up canopy structure that allowed them to survive the late spell of heat that took everyone by surprise towards the end of summer.

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	6.85 g/L
Alcohol %	14.0
pH	3.50
Bottling Date	July 2009
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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