

Kangarilla Road Tasting Notes



2009 Kangarilla Road Chardonnay

McLaren Vale experienced cool conditions in December 2008 and most of January 2009 with temperatures only climbing above 30°C (85°F) on three days up until a hot spell in late January. The rest of the 2009 summer was relatively mild allowing the fruit to develop with balanced characters.

Our Chardonnay is a fresh citrus driven style complemented by the light use of oak with 30% of the wine fermented in new French oak Barriques. This wine was matured for around 100 days in oak with daily barrel stirring. The oak component is unobtrusive yet critical to the overall aroma and flavour texture.

Total Acidity g/L	7.0
Alcohol %	12.5
pH	3.20
Residual Sugar g/L	0.0
Bottling Date	June 2009
Winemaker	Kevin O'Brien

Colour: Pale light straw with green hues

Bouquet: Citrus driven aromas of lime/lemon together with zest, white peach and lifted floral notes.

Palate: Lively citrus and zest flavours together with light tropical fruits and white peach. This is an elegant style displaying tight acidity, great length of flavour together with integrated mid palate texture coming from the use of oak. This wine is to be enjoyed over the next 12 months and will continue to reward for the next 3 – 5 years.

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